ワカコ酒

Wakako zake

1

Chie Shinkyu Presents

新久千映

ZENON COMICS

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ワカコ酒

Wakako zake

1

新久千映

ZENON COMICS

NORTH STARS PICTURES

徳間書店

村崎ワカコ26歳。
酒呑みの舌を持って
生まれたがゆえに
今宵も居場所を
求めてさすらう
女ひとり酒。
あなたの隣に
いるかもしれない、
おひとり様仕様の
呑兵衛ショート♪

鮭の塩焼き

餃子

だし巻きたまご

炙りメ鯖刺身盛り

あん肝ポン酢

にんにく

ホイル焼き

大学いも

揚げ出しトマト

ほっけ

ウーロン茶

缶チュー

芋焼酎

冷酒レモンサワー

ハイボール熱燗

cover design
SAORI MORIMOTO
(design.cocon)

ZENON COMICS

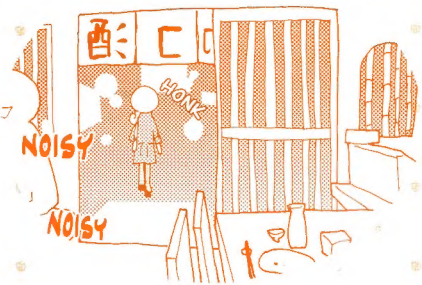
ワカコ酒

WAKAKO SAKE

1

新久千映

NORTH STARS PICTURES



Maidoari

thank you for your patronage

喫茶店
Scanlations

Wakako-Zake

by Shinkyu Chie

Translator: Tea
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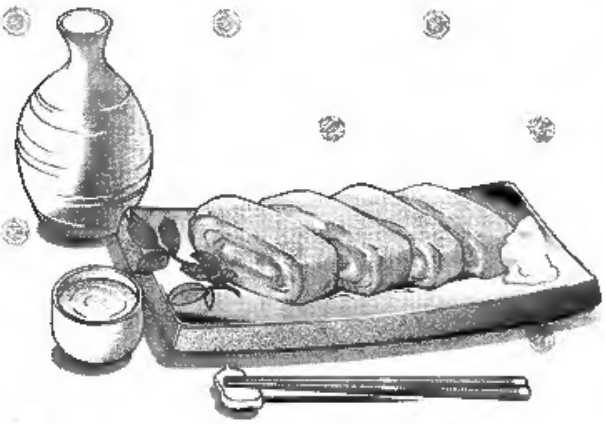
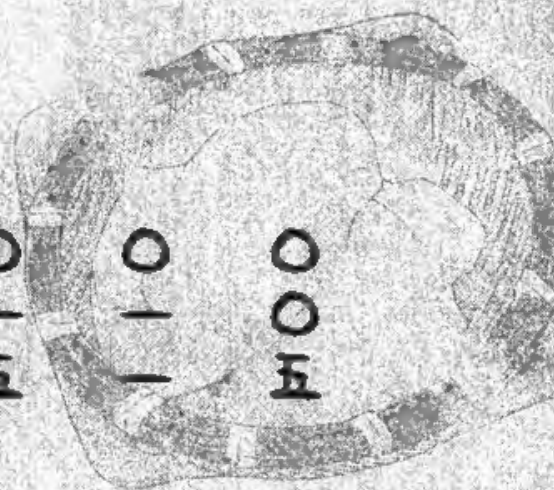
1

Chie Shinkyu
Presents



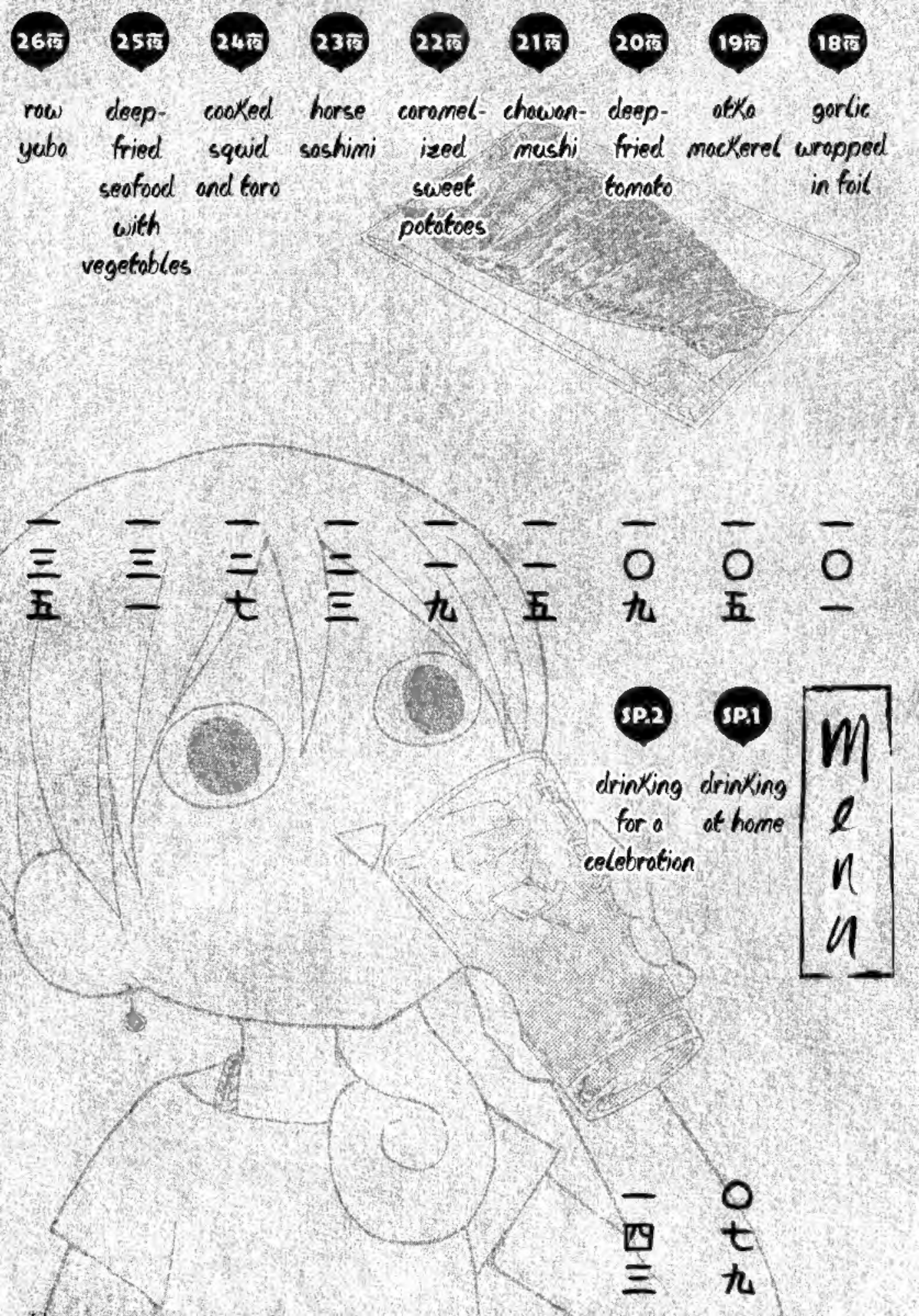
Menu

1番	2番	3番	4番	5番	6番	7番	8番
grilled salmon with salt	yaKitori (sKewered meat)	egg omelet with stocK	fried gyoza	magnolia leaves grilled with miso	seared mocKerel	tofu	monKfish liver with ponzu sauce
¥500	¥1,100	¥1,500	¥900	¥1,300	¥1,600	¥500	¥1,900



9番	10番	11番	12番	13番	14番	15番	16番	17番
potato salad	whole grilled turban shell-fish	fava beans	fried chicKen (Karaage)	ham cutlet	assort-ment of sashimi	crab miso	fried noodles	spring rolls
¥400	¥500	¥600	¥1,500	¥900	¥1,300	¥1,600	¥1,100	¥1,900

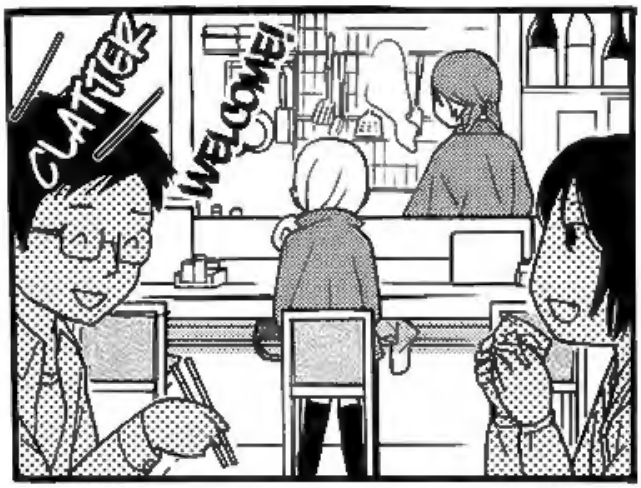
1杯	2杯	3杯	4杯	5杯	6杯	7杯	8杯
sake	beer	highball	wine	cocKtail	soft drinK	oolong tea	green tea
¥500	¥600	¥700	¥800	¥900	¥400	¥300	¥300


26夜
raw yuba
25夜
deep-fried seafood with vegetables
24夜
cooked squid and taro
23夜
horse sashimi
22夜
caramelized sweet potatoes
21夜
chawan-mushi
20夜
deep-fried tomato
19夜
otsu mackerel
18夜
garlic wrapped in foil
一三五
一三一
一二七
一二三
一一九
一一五
一〇九
一〇五
一〇一
SP.2
drinking for a celebration
SP.1
drinking at home
Menu
一四三
〇七九

本能

1st Night
Grilled Salmon with Salt
NOISY
CROWDED
NOISY
HAHAHAHA

HERE YOU GO.


CLATTER
WELCOME!

IS SHE ALONE ...?
She's cute.
CHILLED SAKE IS THE PAIRING.
AND SHE'S DRINKING JAPANESE SAKE?
GRILLED SALMON WITH
Lift
Drip

Steam
Peel
Peel
Sst
ea
IS IRRESISTIBLE.
Pheeeew
JAPANESE SAKE AND
SALMON SKIN
Crunch

WILL BE THE MEAT
THE SECOND BITE
MEAT
SKIN
Meat
Skin
Meat
Skin
Fatty parts
.....
EHHH ~?!
I DON'T USUALLY DON'T EAT IT.
THAT'S BECAUSE YOUR PALATE IS THAT OF A KID'S!
Oh, make that two
TWO SALMON PLEASE!
I-I'LL HAVE THE GRILLED SALMON WITH SALT.
Phew
I REALLY LIKE THE SALMON SKIN.
Glance

I WOULD LIKE IT WITH RICE.
Ah~ me too
OH, YEAH, THAT SAL-MON ...
NO, IN FACT, I EAT THE SALMON FOR THE SKIN.
HUH~? WHAT DOES THAT MEAN~
nod nod
THE SKIN TASTES BAD~
Pour
Gulp
Grilled salmon has to be eaten with white rice!!
U-UM SALMON IS...
Clatter
Set

This is delicious!!
Yup
Delicious! I'll have seconds on rice.
wakako you're a great cook!
The salmon makes the rice so much better!
Thank you for today.
.....??
WHY CAN'T I JUST GO SOMEWHERE EATING SALMON SKIN WITH MY SAKE! WITHOUT BEING BOTHERED?
MURASAKI WAKAKO WAS BORN WITH AN ACCURED TASTE FOR SIDE DISHES, AND SAKE
SHE CONTINUES TO DRINK ALONE, LOOKING FOR A PLACE IN THIS WORLD WHERE SHE BELONGS
I DIDN'T DRINK ENOUGH ...
MAYBE THAT'S JUST HOW THE WORLD IS

Scanlations

Wakako-Zake

by Shinkyu Chie

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Proofreader: thepurplepygmy
Cleaner: Dakotasapphire
Typesetter: Lydia
QCer: Katsu

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2nd Night
Yakiteri (Skewered Meat)
THAT WAS A GOOD, REFRESHING WALK.
YOU GOT IT!
To start with BEER.
WEL-COME!!
T-Shirt
EVERY-THING
Denim Shorts
THE GRAND SCHEME BEHIND MY WALKING CLOTHES
OTHER PEOPLE WOULDN'T UNDERSTAND
What should I have today
IS TO PREPARE FOR A DRINK
SMOKE-FILLED ATMOSPHERE
yakitori

'Kay!
I've got an order!
A DRINK
CHUG CHUG
AFTER EXERCISING,
CHICKEN SKIN.
PORK BELLY
ALSO, THE LIVER SKEWER.
EXCUSE ME.
AN ORDER OF MEATBALLS, SOME CHICKEN TAILBONE,
CHICKEN WINGS.
STARE
Sizzle
IS SIMPLY THE BEST.
PLUS, I'M HYDRATING MYSELF. (OR SO IT FEELS LIKE)
(Caution Alcohol causes dehydration)
MOST POPULAR DISH: LIVER SKEWER ¥190
SIZZLE
SIZZLE
Pheeeeew
THAT INEVITABLY HAPPENS WHEN YOU ORDER TO SHARE ..
BUT, SKEWERED FOOD SHOULD BE
SORRY FOR THE WAIT—
Separate
Separate
Separate
Let's take the meat off the skewers.
AH...
Hmm, it's getting grilled.
What a nice smell
Oh, it's here..
HERE'S THE MIXED PLATTER.

Please eat while it's hot
EATING ON SKEWERS
WHILE IT'S PIPING HOT.
Puff
Delicious
Huff
So tender
SET
HERE IS THE MOST RECOMMENDED LIVER.
ON THE SKEWERS UNTIL THE VERY END
slide
IT SHOULD BE EATEN
chomp
THIS IS ALL MINE.
HOW IS THIS ONE MAN-BUFFET STYLE.
MEAT-BALL, TAIL-BONE, AND SKIN!
HERE YOU GO.
Pshhh
PORK BELLY, CHICKEN WING!
THE LEGEN-DARY...
Wakako, you have to finish your skewer first before getting the next one.
THIS IS

SFX. Woohooooo~
ONE BITE AT A TIME
THE SO CALLED
UNLEASH OF THE "NAGA-SHIMA WAY"*
OF WAITING!
I eat this and that and take a sip of beer~
*The luxurious way of eating that adults with common sense usually don't do
HEART AND GIZZARD.
UM, NEXT, I'D LIKE THE
CALM
sizzle
Realize
only a few sticks
Calmed down
LIKE HE'S ORDERING AT A SUSHI RESTAU-RANT.
AN AIR OF SERENITY
WAKAKO STILL HAS WAYS TO GO
TOO MUCH FOOD
The clothes had a smoke consuming feature and did not smell at all. There was no practical use for the walking clothes.
UNDER-STANDS THE WAY OF THE YAKITORI
HIGHER CLASS
HE, OBVI-OUSLY
Not so much.
understands the process and is used to it

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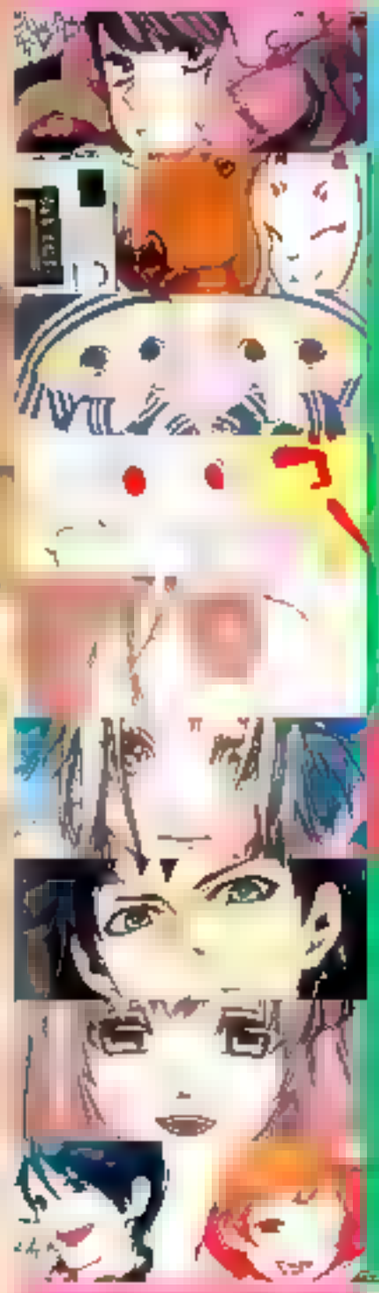

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	IN DEMAND	CLOSED	IN DEMAND	IN DEMAND
	CLOSED	CLOSED	IN DEMAND	IN DEMAND
	CLOSED	CLOSED	CLOSED	CLOSED
	CLOSED	CLOSED	CLOSED	IN DEMAND

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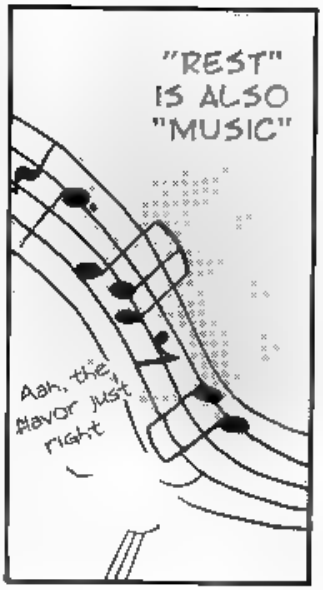
3rd Night
Dashimaki-tamago
I ALWAYS SAY THAT I CAN DETER-MINE THE QUALITY OF COOKING BEST THROUGH TAMAGOYAKI* BUT...
IN A STORE THAT HAS JUST ABOUT ANYTHING.
SPREAD OUT IN A ROW
-sa-tam
okke*
hanesakikarage*
sashimi*
takowasa*
gyuujinkomi*
menu
umm
*TN: see our notes at the end
EHHH?
YOU CAN MAKE SOME-THING LIKE TAMAGOYAKI AT HOME, CAN'T YOU?
A PERSON WHO IS SKILLFUL AT COOKING ALWAYS SAYS
roll roll
I CAN MAKE IT, BUT...
THAT'S NOT THE POINT.
COMPARED TO THE ONES MADE AT HOME...
IT'S BE-CAUSE THEY OFFER EVERY-THING THAT I ORDER-
DASHI-MAKI*
*T/N: shortened name for dashimaki-tamago

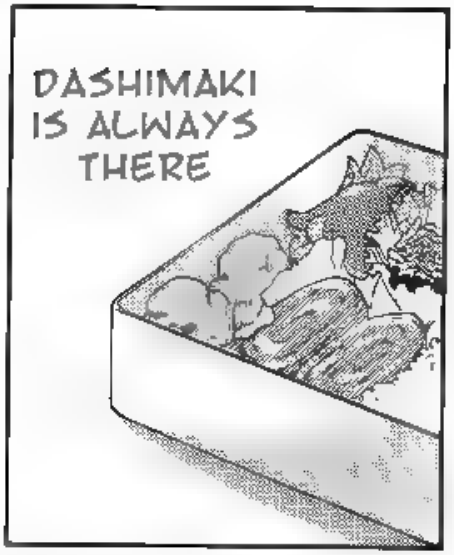
THAT'S RIGHT-
SPLIT
GRIP
Oh-
THE TEXTURE BETWEEN THE LAYERS IS JUST RIGHT.
THEY'RE NOT TOO OVER-COOKED EITHER.
STIFF
THE ONES MADE AT SHOPS AREN'T TOO RUNNY.
Squish
...MADE EVEN BETTER WITH THIS WARM SAKE.
Pshuuu~
dashimaki is the embodiment of dashi flavor!
AND, THE FLAVOR OF DASHI IS...

drizzle
smirk
Ah, I'll put on some mayonnaise too~
Pass the soy sauce—!!
Each person gets 7 pieces kay!
Yay
Yay
THE GLISTENING SHINE OF OIL
THE THICK SCENT OF THE SALTY 'D SHES THAT GO WITH SAKE
ALREADY ORDERING EVERY-THING AT ONCE
dashi-maki + soy sauce + mayo
karaage
beer
OH, YOU YOUNG-STERS
Shrimp with mayo
THAT IS THE WORLD OF DASHI-MAKI.
FWUP
DRIP
"FLAVOR THAT YOU CAN'T SIMPLY ADD ON IS REAL FLAVOR"
BUT FRIED STUFF IS GOOD TOO, HUH.
IN THE WORLD, GL ST-EN NG SHINES ALONE ARE NOT NEARLY EXCITING ENOUGH
BUT YOU KNOW.
oroshi

EVERY-
ONE'S
BELOVED
DASHIMAKI-
TAMAGO.
dashimaki
dashimaki
dashimaki
OOH...!


"REST"
IS ALSO
"MUSIC"
Aah, the flavor just right

HEY!
HEY!
...NOT
AT THAT
LEVEL,
BUT
MORE...
SO DO
YOU LIKE
ME? OR
DO YOU
HATE ME?
IT'S
AKIN
TO...
. LIKE
THAT
KIND OF
COM-
PANION.
I WOULD
BE HELP-
LESS WITH-
OUT YOU
I TAKE YOUR
PRESENCE
FOR GRANTED.
potato chips


DASHIMAKI
IS ALWAYS
THERE

Ah,
2 pieces
left
LOVES
IT TO
THE
VERY
LAST OF
THEIR
CELLS,
HUH.

IN
REGARDS
TO DASHI-
MAKI,
EVERY-
ONE

Wakako-Zake Food Guide

IN ORDER OF MENTION IN THE MANGA

Dashimaki-Tamago

Literally translated "dashi egg roll/egg omelette" salty tamagoyaki

Dashi Broth

A salty broth usually made from kelp + bonito flakes gives umami to dishes

Tamagoyaki

A sweet egg omelette literal translation would be "fried egg"

Gyuujinikomi

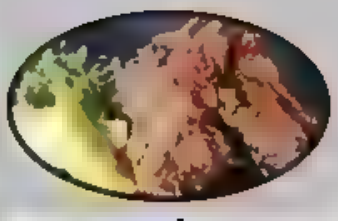
Literal translation would be "beef tendon stew"

Takowasa

This gloopy octopus dish

Sashimi

Sliced pieces of raw fish



Hanesakikaraage

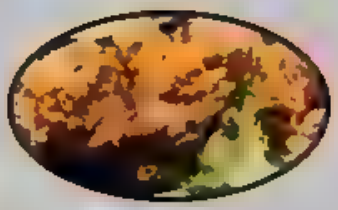
Fried chicken wings

Korokke

Japanese croquettes the sign where it appeared was cut off but it likely meant this dish

Ebimayo

fried shrimp with mayonnaise sauce



Karaage

Fried chicken pieces (usually thigh meat)

Oroshi

Grated vegetable, usually topped with some soy sauce, to cleanse your palate

Put together by Plaira (T_) and Lydia (Layout/TS)

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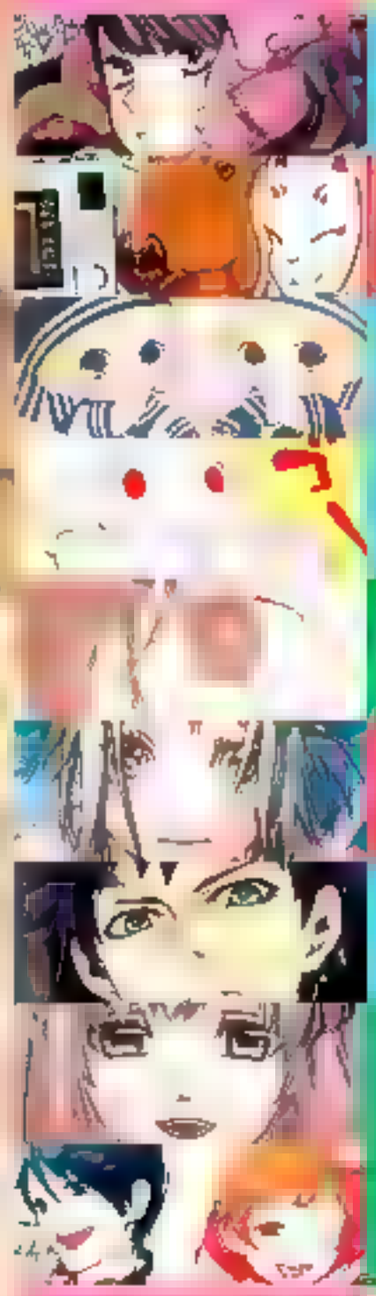

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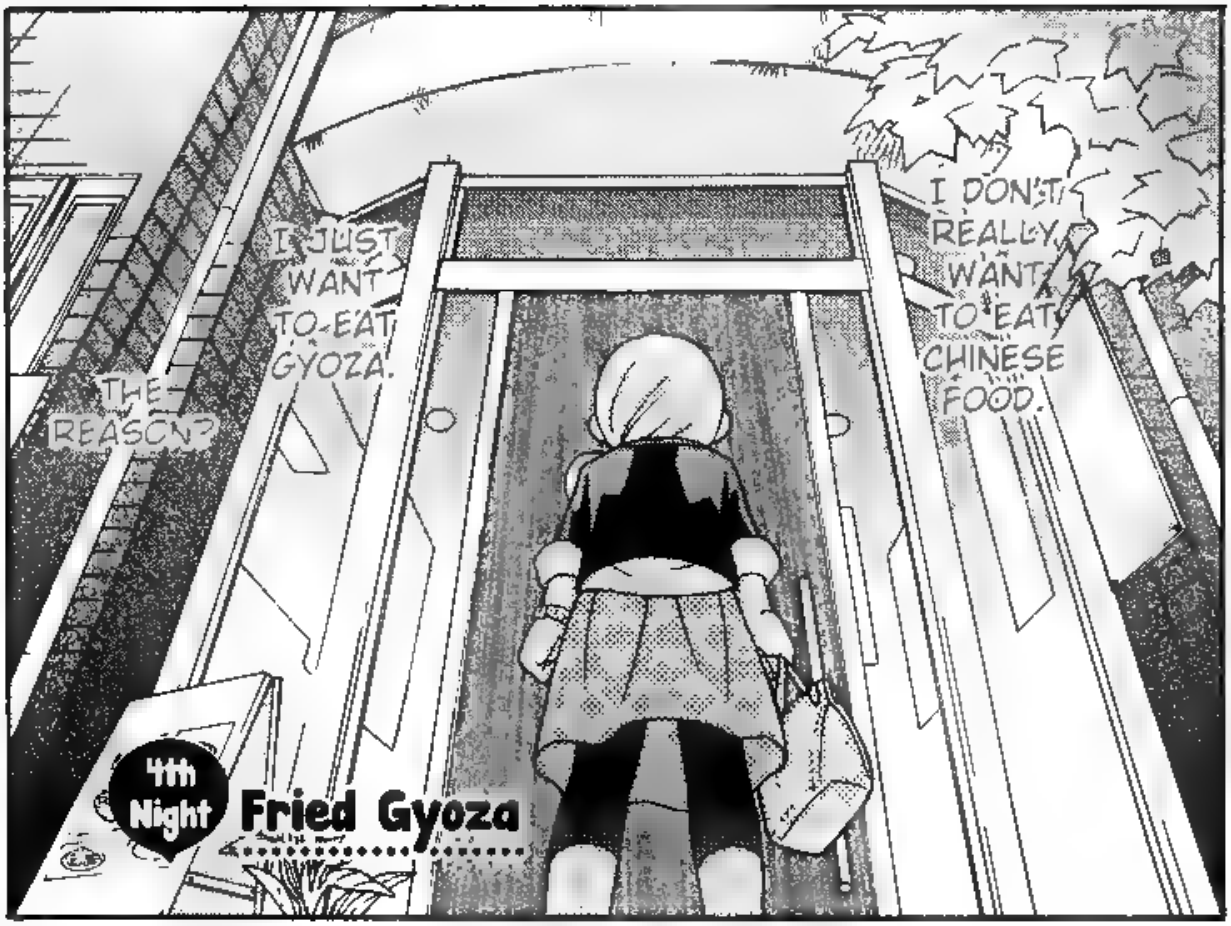
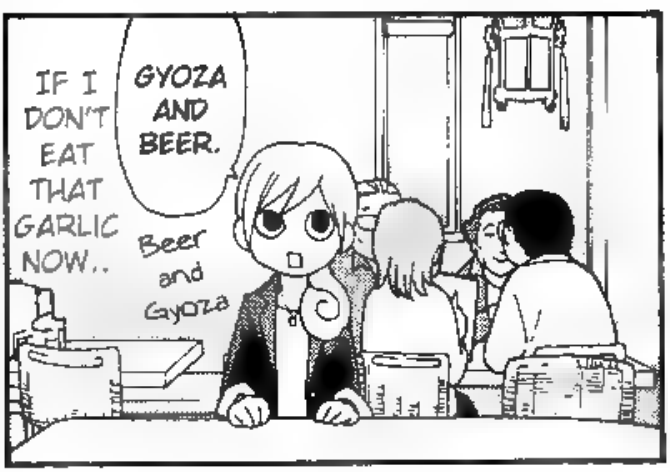
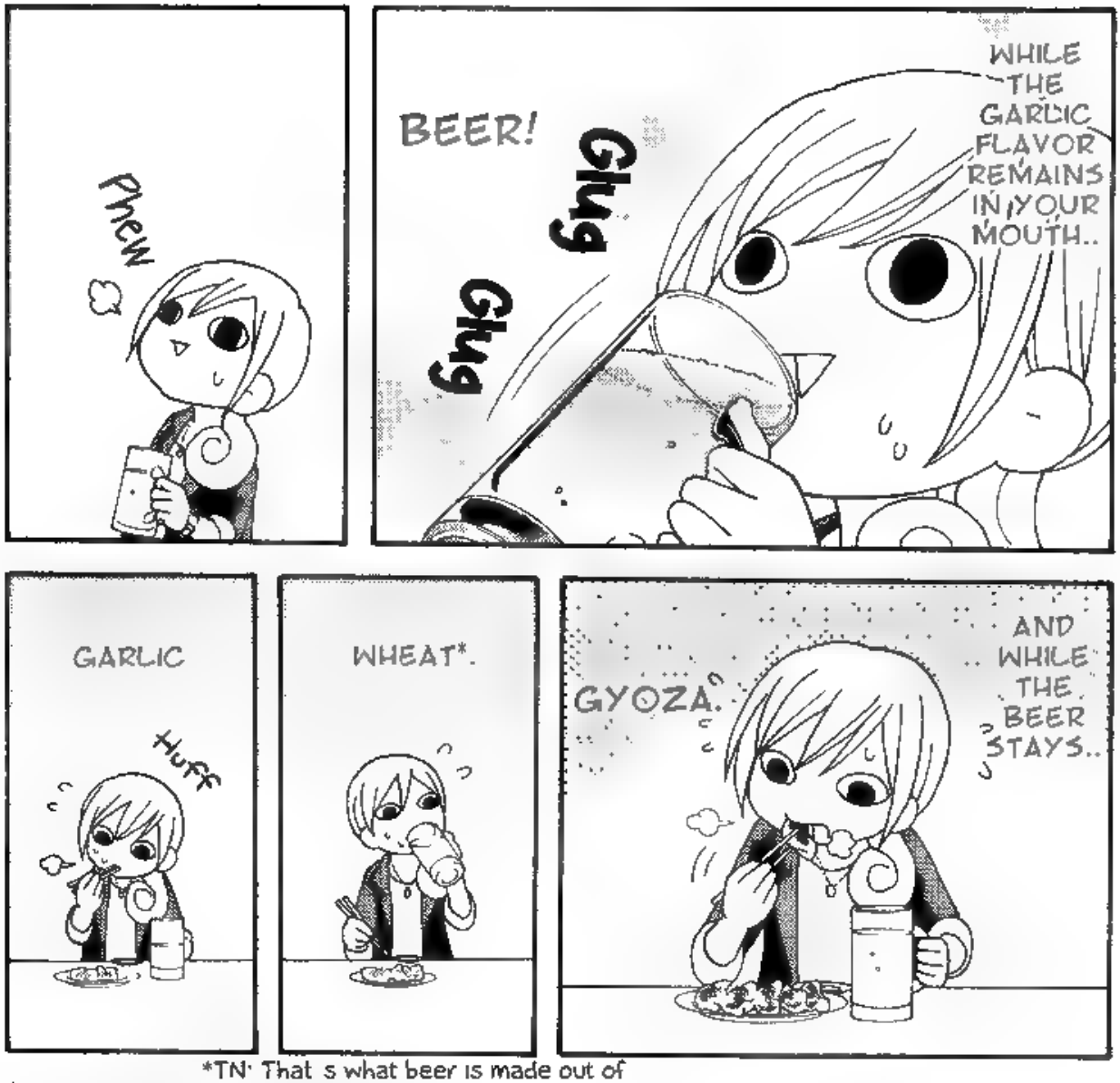

I DON'T REALLY WANT TO EAT CHINESE FOOD.
I JUST WANT TO EAT GYOZA.
THE REASON?
4th Night
Fried Gyoza

I FEEL LIKE I WOULD DEFINITELY REGRET IT LATER!!
Piping
Hot

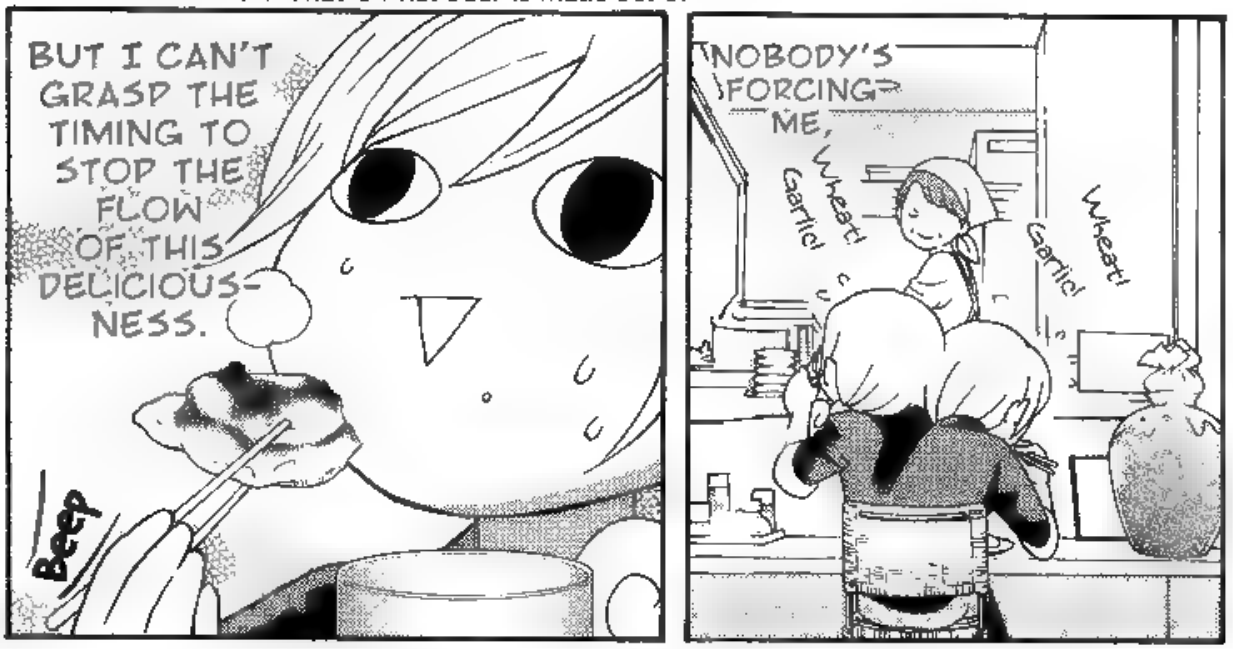
ANYBODY FOR THE NEXT THREE DAYS!
CLO NK
I'M NOT GOING TO MEET

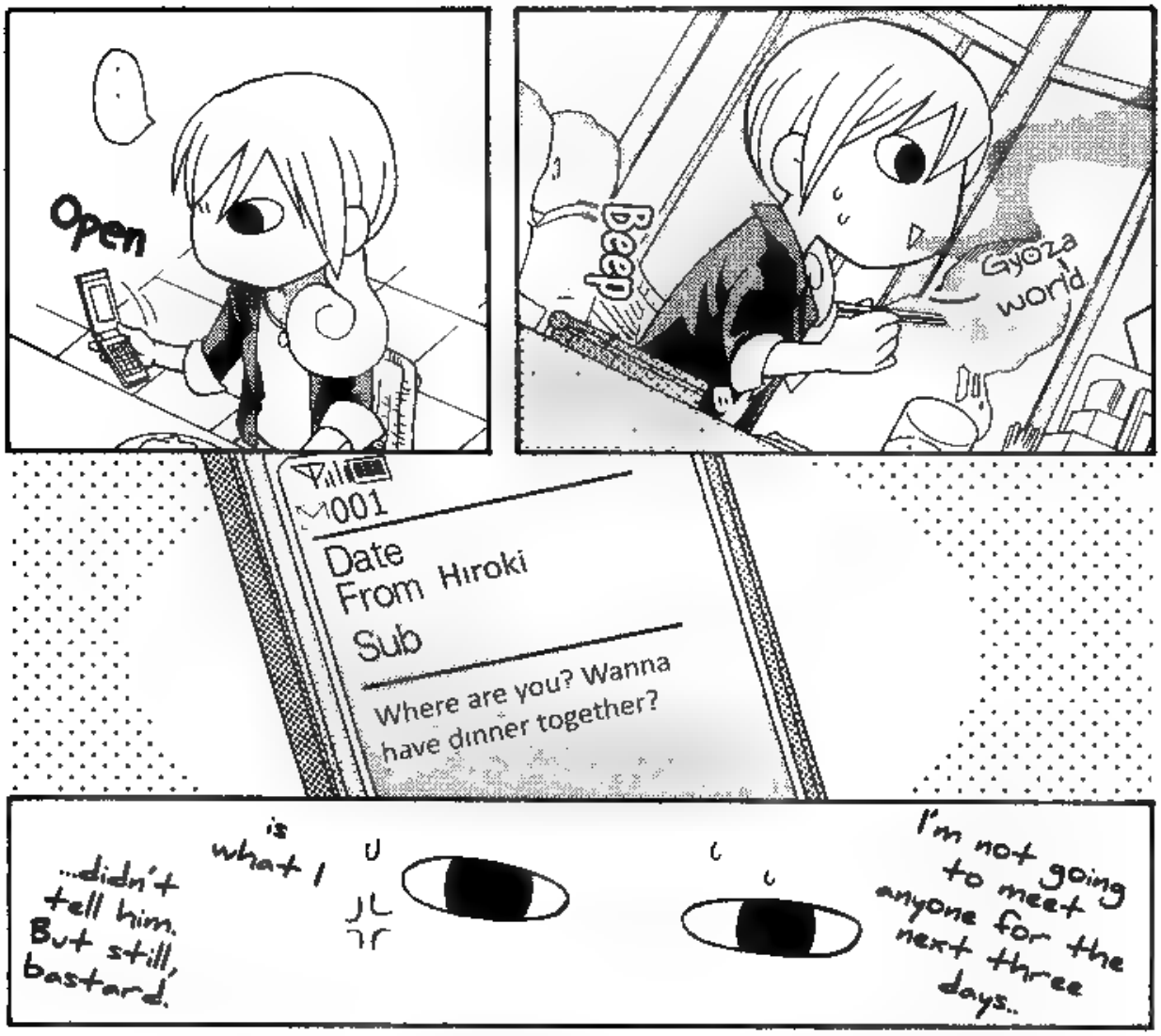

IF I DON'T EAT THAT GARLIC NOW..
GYOZA AND BEER.
Beer and Gyoza

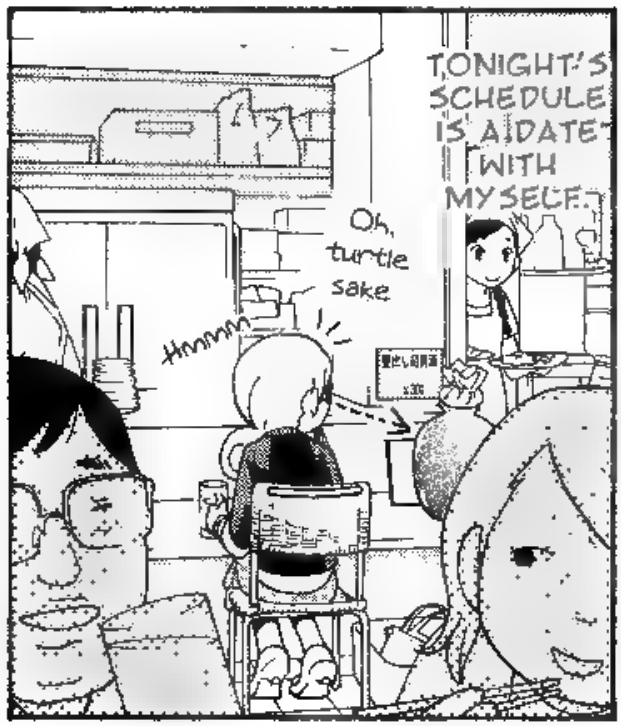
EHEHE
HEHE
CHEERS~
Cheeeeeers!
HAHA
NIBBLE ON IT
HUFF
I LIKE TO DIP IT IN SAUCE A LITTLE AND
EATING IT ALL IN ONE BITE IS GOOD, BUT
DRIP
BECAUSE IT'S THE REAL, GENUINE GYOZA
WITH THE EXPERIENCE OF THE GARLIC!
Pheeeew
Oil pattern
floating
ENJOY-ING THE GARLIC FLAVOR
INSTEAD OF THE SAUCE.

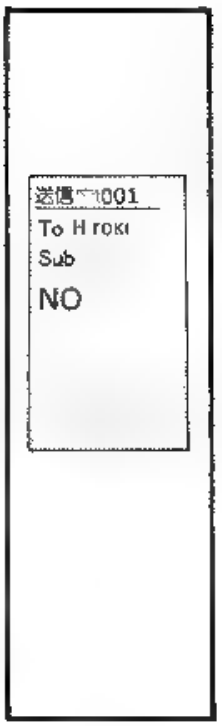


*TN: That's what beer is made out of




Open
Beep
Gyoza world
001
Date
From Hiroki
Sub
Where are you? Wanna have dinner together?
...didn't tell him. But still, bastard.
What is
I'm not going to meet anyone for the next three days..


TONIGHT'S SCHEDULE IS A DATE WITH MYSELF.
Oh, turtle sake
Hmmm


001
To Hiroki
Sub
NO

TAP
TAP

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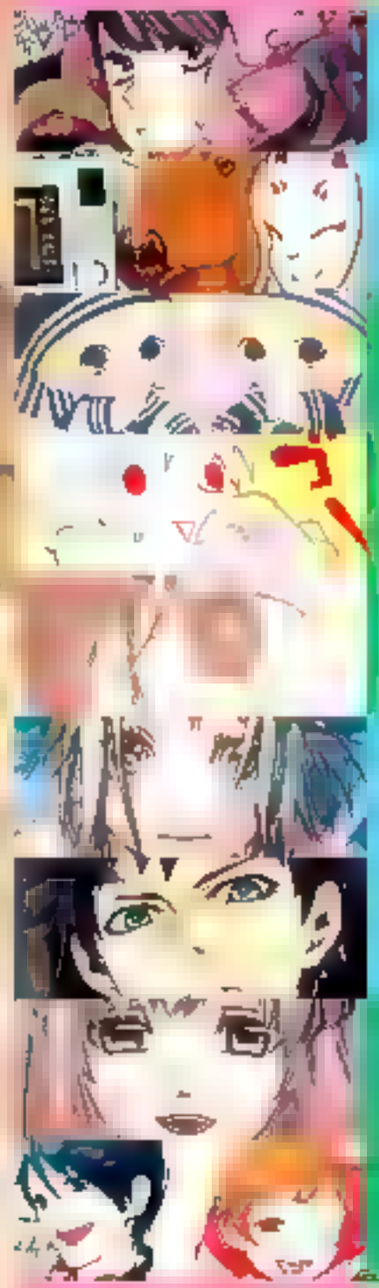

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	IN NEED	CLOSED	CLOSED	CLOSED
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by Shinkyu Chie

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Proofreader thepurplepygmy
Cleaner/Redrawer Gabi
Typesetter Mikue
Quality Checker Bakashin

I WORKED ESPECIALLY HARD TODAY

The 5th Night

Hooba-miso_yaki

* T N Hooba (pronounced Houba) Miso Yaki is a specialty dish

aaaaa~

uh uh

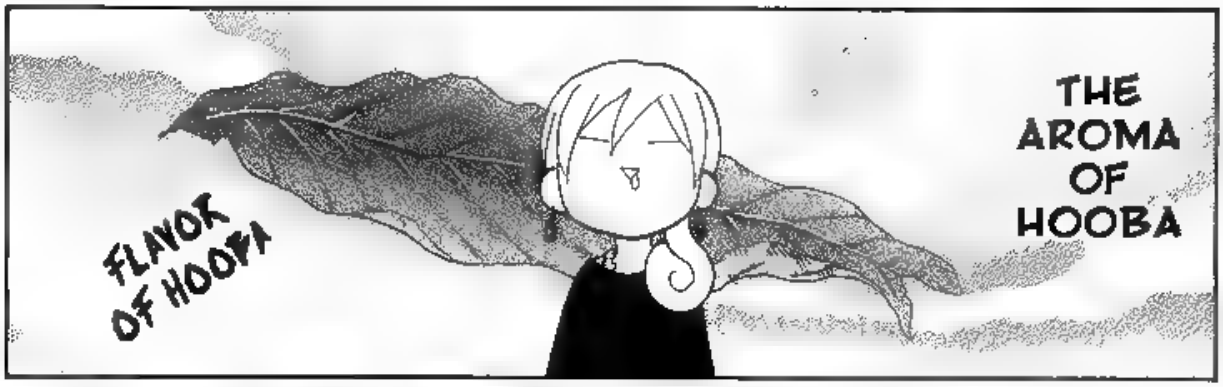
MURASAKI-SAN, COULD YOU PLEASE HELP OUT IN THE STORE-FRONT FOR A BIT?

I'M ALL WORN OUT FROM DOING WORK I'M NOT USED TO,

SO I'LL TREAT MYSELF TO SOMETHING GOOD~

THUNK
AND THAT IS...
THUD
MISO-BROILED BEEF INFUSED IN THE AROMAS OF HOOBA*
T/N: *MAGNOLIA LEAVES
BURNING INTENSELY
Heat definitely pairs the best with beer
INTENSE FLAMES
CLICK
FLICKER

good
good
Simmer
Simmer
bubble
bubble
bubble
bubble
FLIP
AND WHEN BOTH SIDES OF THE MEAT HAS BECOME NICELY BROWNED... IT WILL BECOME AN APPETIZING DISPLAY...
ONCE THE MISO IS BROUGHT TO A SIMMER, WE CAREFULLY FLIP THE INGREDIENTS TO COOK THE OTHER SIDE
Simmer
Simmer
steamy
SHUU
SHUU


FLAVOR OF HOOBA
THE AROMA OF HOOBA

WITH THE MEAT COOKED DIRECTLY ON IT!!
THE HOOBA LEAF ACTS AS A GRILL

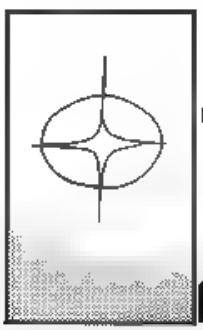
WHAT A WONDERFUL THING IT IS

YUP, YUP, THAT'S THE SPOT
jiggle

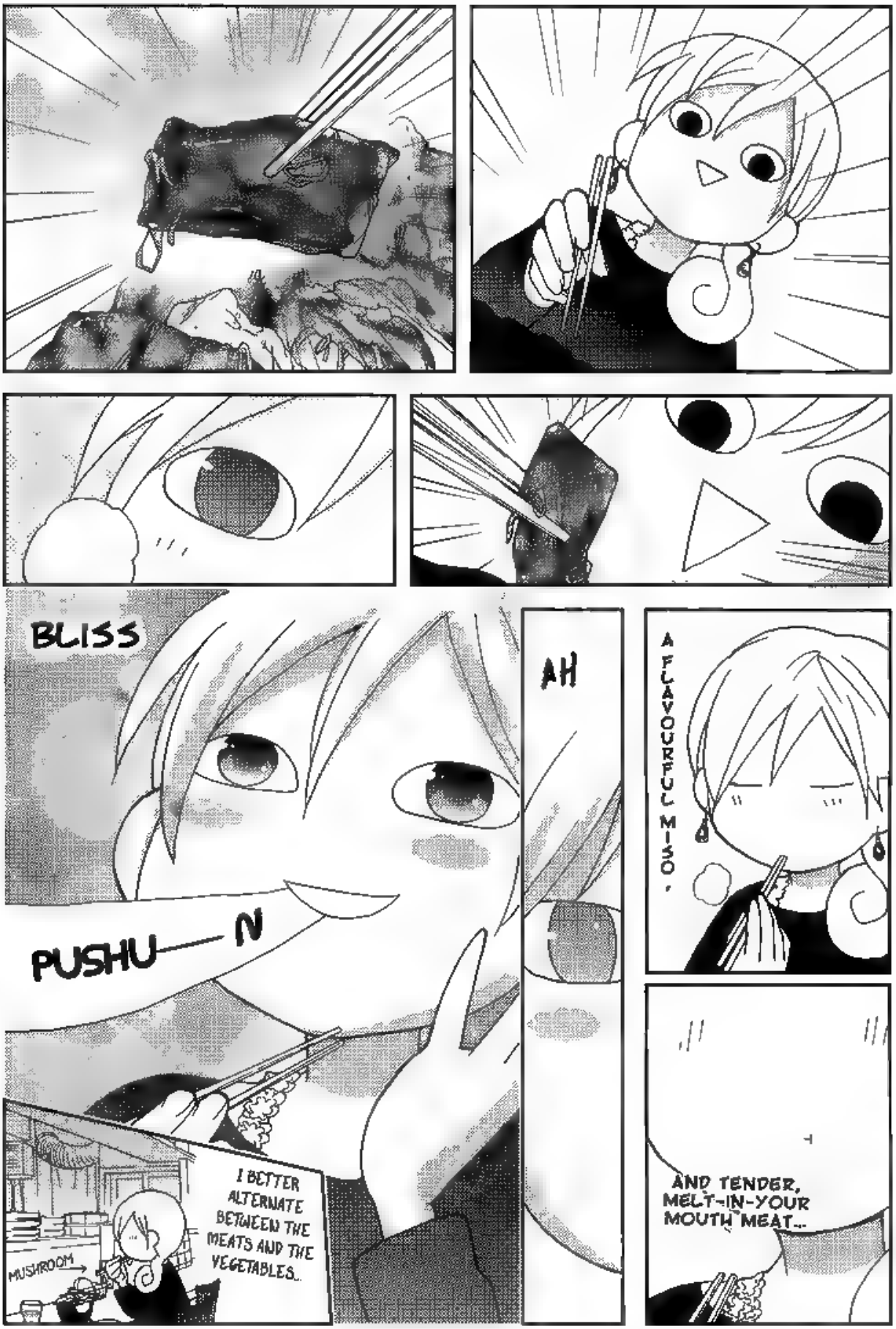
HAKU

HOWEVER, BEFORE THE BEEF, I'LL START WITH THE MUSHROOMS (FROM THE SELF-CONSCIOUS VIEW OF A DIETER)
BLOWS GENTLY

I'VE BEEN PATIENTLY
WAITING FOR THE MOMENT



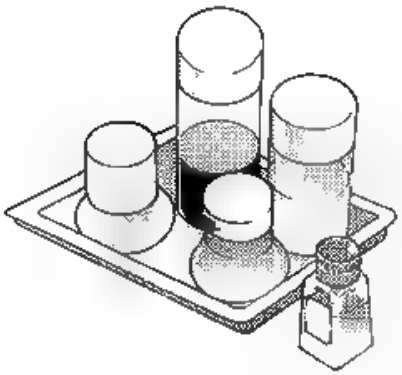
GULP


BLISS
PUSHU—N
AH
A FLAVOURFUL MISO.
AND TENDER, MELT-IN-YOUR MOUTH MEAT...
I BETTER ALTERNATE BETWEEN THE MEATS AND THE VEGETABLES..
MUSHROOM

PUFF
Please excuse me!
I'LL BE TAKING THIS AWAY NOW
.....
crackl
crackl
THE BEST WAY TO ENJOY HOOBA YAKI IS THE PROCESS AND THE AFTER-MATH, AFTER ALL
hmmm
I WANTED TO SAVOUR THE AFTER-TASTE OF THE MEATS UNTIL THE FIRE BURNT OUT...
AH

WAKAKO'S BAR ~~HOPPING~~
BAR NEWS REPORT VOLUME 01

LOCATION: MUSASHINO, TOKYO METROPOLITAN AREA



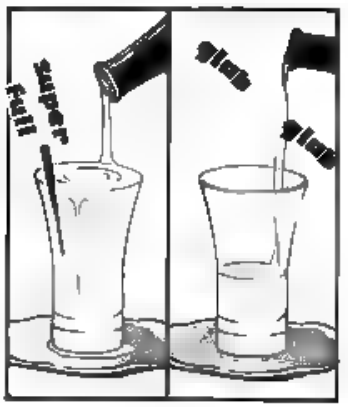
ワカコ酒

喫茶店
Scanlations

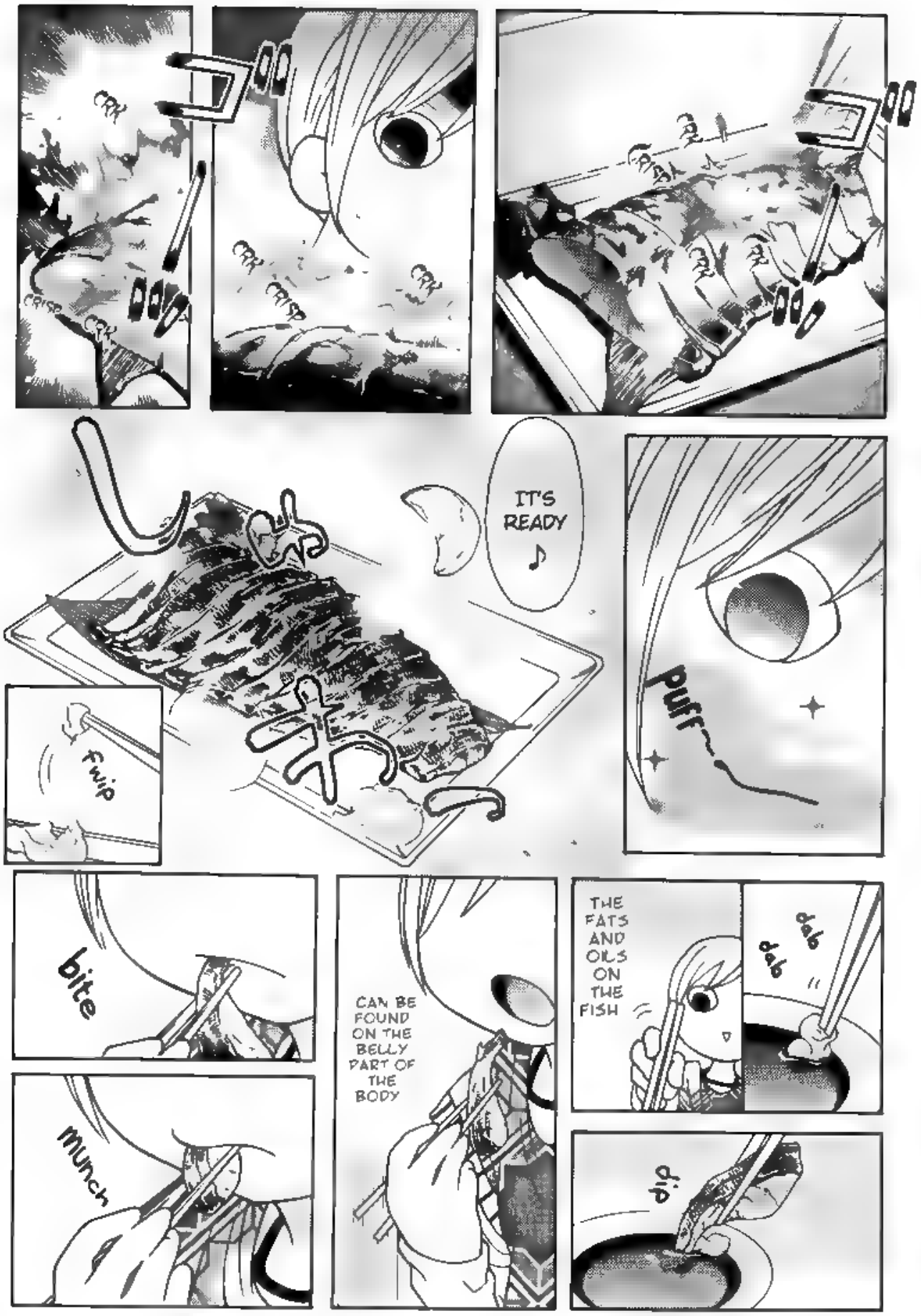
WAKAKO-ZAKE
by Shinkyu Chie

Translator Plaira
Proofreader thepurplepygmy
Cleaner/Redrawer Gabi
Typesetter Mikue
Quality Checker Bakashin

T/N: *FATTY TUNA. TUNA WITH MORE FAT HAS MORE FLAVOUR, BUT IS ALSO MORE EXPENSIVE
*SEARED AND SOUSED MACKEREL



ABOVE 1000°C Y'KNOW?
triumphant laugh
HLULUH? DUNNOO?
DO YOU KNOW WHAT TEMPERATURE THOSE GAS TORCH BURNERS GO UP TO?
HEY,
HEY,
RIGHT NOW, I'M REALLY CRAVING FISH...
IM-PRES-SIVE, HUH...
1000 degrees...
WOOOW! AMAZING
SORRY TO KEEP YOU WAITING! HERE'S YOUR SHIMESABA!
I'LL BEGIN TO SEAR IT NOW
CLICK
SCOOT
SCOOT
SCOOT
CLATTER


CRK
CRISP
CRK
CRISP
CRK
IT'S READY ♪
FWIP
PUFF
BITE
MUNCH
CAN BE FOUND ON THE BELLY PART OF THE BODY
THE FATS AND OILS ON THE FISH
dab dab
DIP

gulp
YUUP
So rich in flavor
ALL THE GOOD STUFF IS THERE
PSHUSHUUU--
refreshing
HOO
TH-THUMP
TH-THUMP
BUUURN
A YOUNG WAKAKO
giggle
HEEEH! AMAAAZING~
SO I CAN EVEN DO THESE KINDS OF THINGS AT HOME, Y'KNOW?
giggle
HEY, YOU KNOW
I'VE RECENTLY BOUGHT A SMALL BURNER
I'VE ALSO TRIED TO DO IT AT HOME... WHEN I WAS AT THEIR AGE...
PLEASE BE CAREFUL WHEN OPERATING GAS BURNERS AT HOME!
.....
AT THAT TIME...
URAAA

喫茶店
Scanlations

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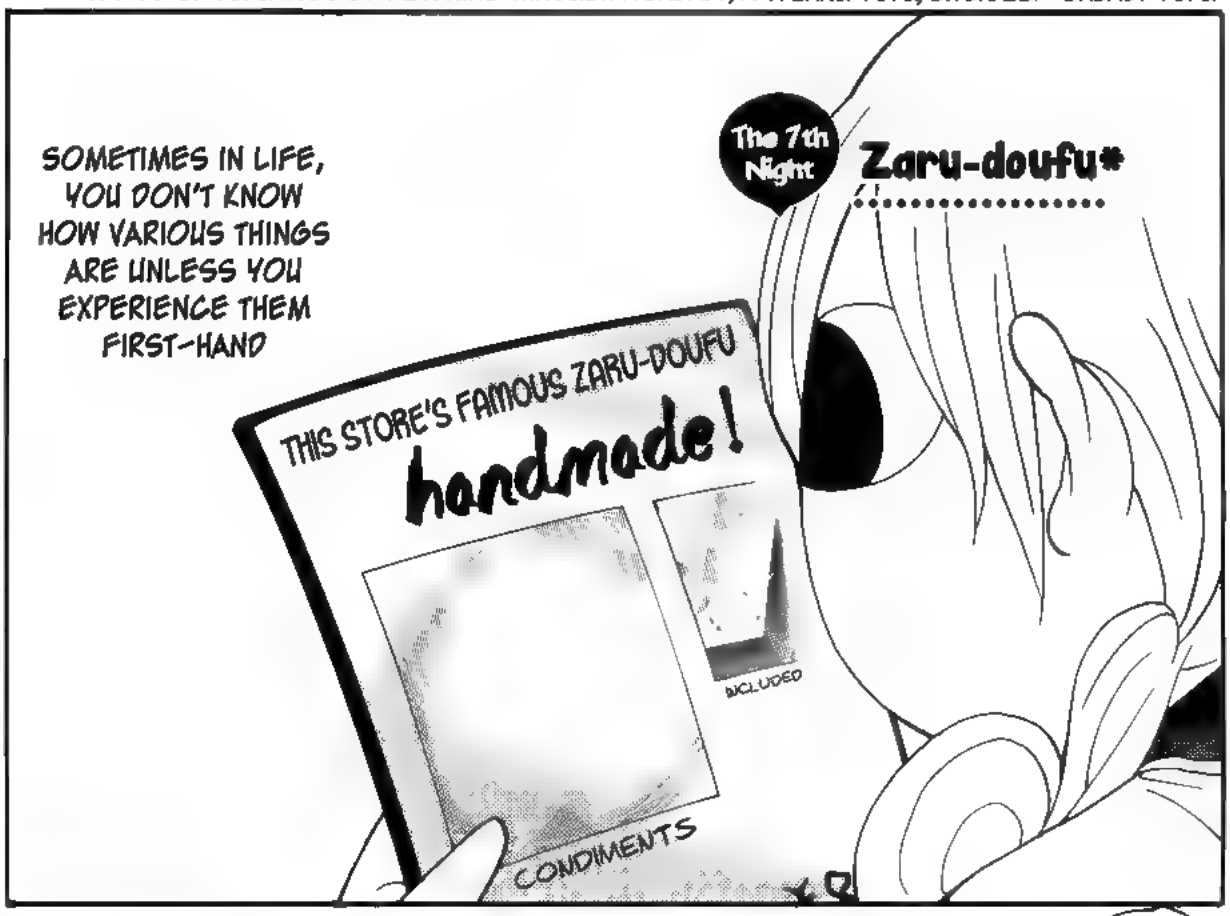
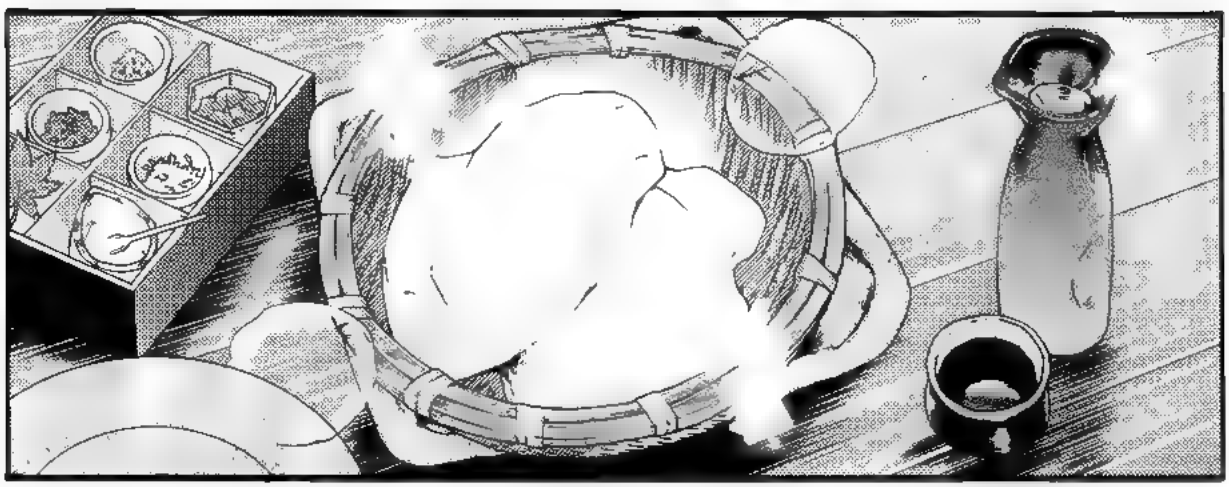
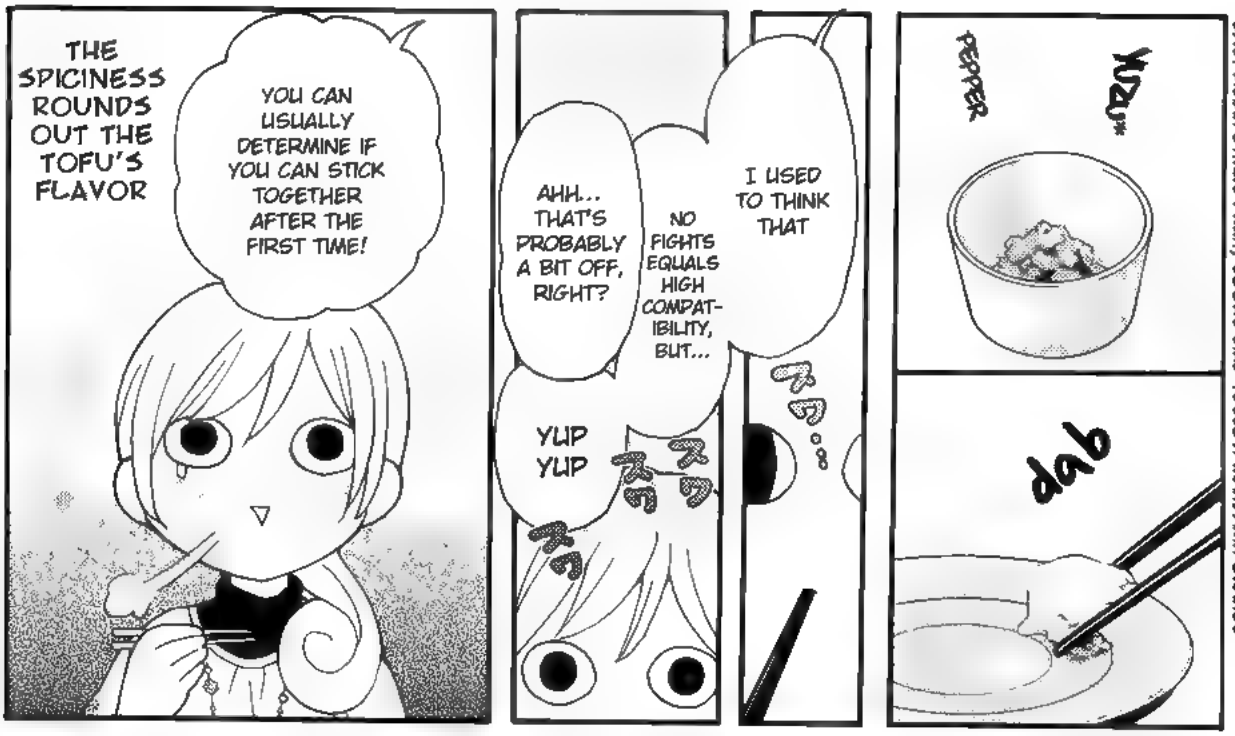
*A TYPE OF TOFU MADE BY FILTERING THROUGH A BASKET, AKA ZARU-TOFU, LITERALLY "BASKET TOFU"



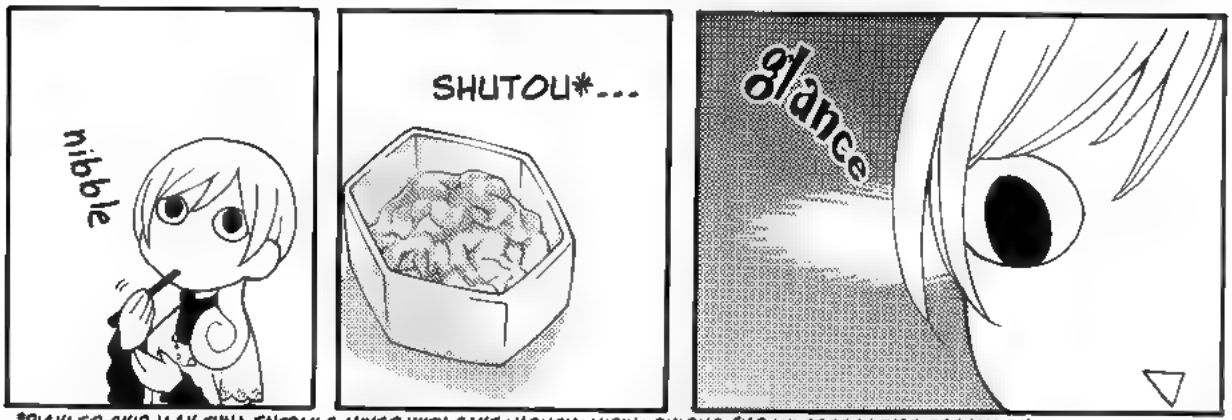
But when you actually try going out with them it just doesn't see. right, yknow?
"I JUST KNOW I WANT TO BE WITH THIS KIND OF PERSON!"
SOMETIMES YOU THINK,
excited



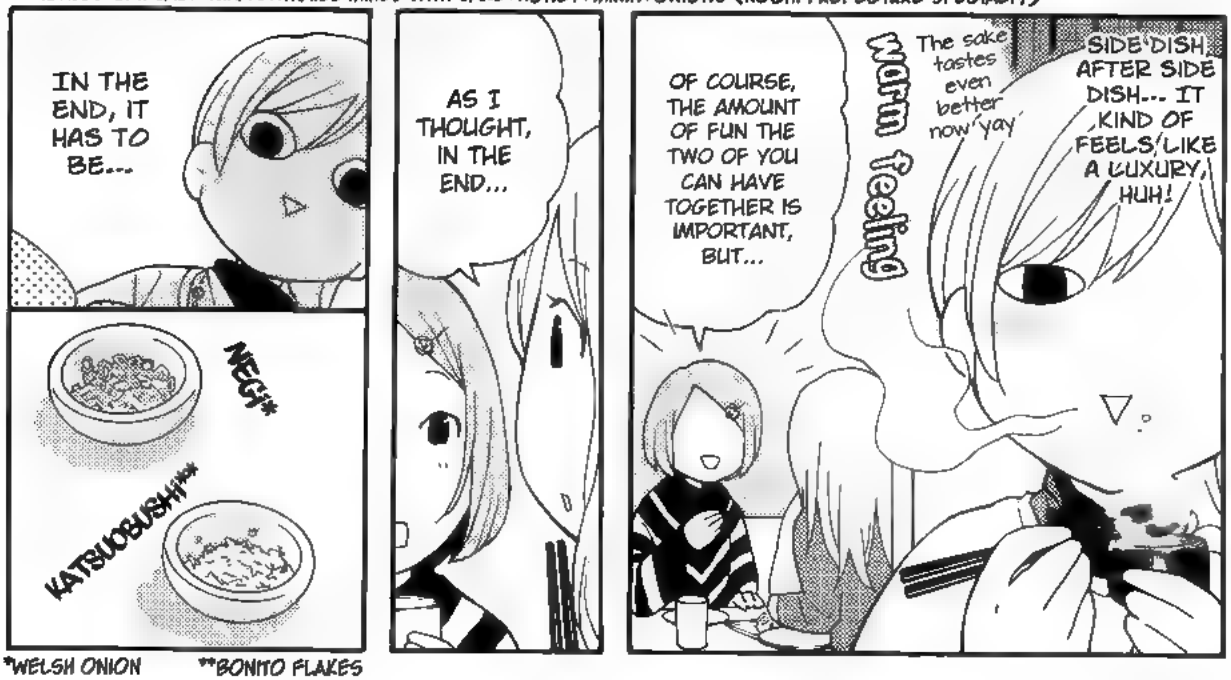
POUR
OH, IT'S HOT!
Warm and cozy~
STEAMY
YOU CAN REALLY TASTE THE NATURAL FLAVORS OF THE TOFU LIKE THIS
PSHUUU
You can easily tell that the tofu is made from high quality soybeans.
NO WAY! NOT EVEN ONCE?
I'VE NEVER FOUGHT WITH ANY OF MY EX-BOYFRIENDS BEFORE!
To begin with
LIGHTLY COAT THE TOFU IN IT
TOP
SALT
looks like high quality salt



*EAST ASIAN CITRUS FRUIT, LOOKS LIKE YELLOW MANDARIN ORANGE



*PICKLED SKIPJACK TUNA ENTRAILS MIXED WITH SAKE+HONEY+MIRIN+ONIONS (KOCHI PREFECTURE SPECIALTY)


IN THE END, IT HAS TO BE...
NEGI*
KATSUOBUSHI**
AS I THOUGHT, IN THE END...
OF COURSE, THE AMOUNT OF FUN THE TWO OF YOU CAN HAVE TOGETHER IS IMPORTANT, BUT...
warm feeling
The sake tastes even better now, yay
SIDE DISH AFTER SIDE DISH... IT KIND OF FEELS LIKE A LUXURY, HUH!

*WELSH ONION **BONITO FLAKES

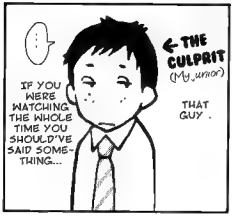
DRIZZLE
yup, totally~
SOMEONE LIKE THAT IS GOOD, RIGHT~
A PARTNER THAT JUST FULFILLS YOU!
sprinkle
THIS IS IT.
YUP!
THIS IS A REALLY GOOD END TO THE MEAL.
ALONG WITH THE HOT SAKE,
You know
The ones that look nice probably went out of their way to look like that.
It's like people have only one chance to leave a good impression!
ZARU-DOUFU AGREES WITH MY PALATE.
ah, there's a soybean and another
Now that you mention it...
LOTS OF PEOPLE LIKE TO ADD SOY SAUCE AT THE END!
THAT REALLY WASN'T MUCH, THOUGH
nod
THIS IS THE FIRST TIME IN MY LIFE THAT TOFU HAS LEFT SUCH A STRONG IMPRESSION ON ME!

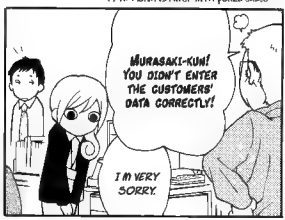
喫茶店
Scanlations

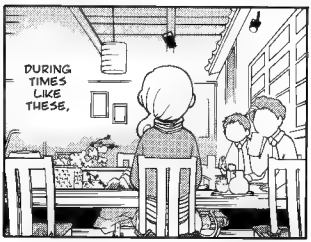
WAKAKO-ZAKE
by Shinkyu Chie

Plaira
thepurplepygmy
Gabi
Paranox
Bakashin

*T/N: Monkfish liver with ponzu sauce





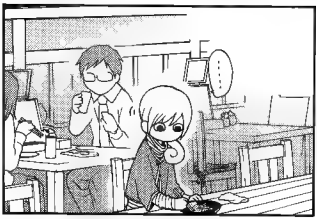


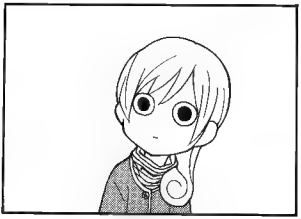
SO INSTEAD, I ORDER ANKIMO-PONZU WITH A SIDE OF HOT SAKE.
WARM
COZY
WARM
WARM COZY
hazy
hazy
hazy
WARM PUFF
THESE COMPONENTS ALLOW ME TO REGAIN MY COMPOSURE AT THIS TIME.
AS THE WARM AND COZY FEELING WASHES OVER ME.
ALONG WITH SMALL BITES OF FOOD.
NIBBLE
NIBBLE

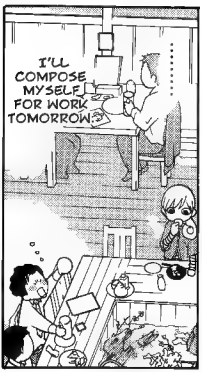
HOWEVER...
WHEN PAIRED WITH HOT SAKE...
NIBBLE
MUNCH
OF COURSE, THIS DISH WOULD FALL UNDER THE CATEGORY OF "STINKY."
I'LL TAKE A PASS ON THE ANKIMO-PONZU!!
IT STINKS!
YOUR SENSE OF SMELL WILL HELP.
MUNCH
... CHANGE THE SMELLINESS INTO UMAMI *!
*T/N: Pleasant savory taste
PUSHUU
THERE'S NO WAY IN HELL THAT'S GONNA HAPPEN!
I REALLY NEED TO BE HONEST WITH MY FEELINGS. HUH...
SIP
NOW THE...

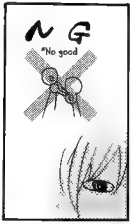
SWIG
Why should I share my job with one of those little shits!!?

All those university students think the same way, I tell ya!!
They think that if they wait long enough, someone will just come along and hand them a job!
Those idiots!






I'LL COMPOSE MYSELF FOR WORK TOMORROW


N G
"No good"

Give yourself up already idiot!!

nibble
drink

喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

Plaira
thepurplepygmy
Natsume
Mikue
Bakashin

ANYWAY, SINCE MY STOMACH IS EMPTY RIGHT NOW...

The 1st Night

POTATO SALAD

This is it!

POTATO SALAD, PLEASE!

IT GETS SERVED RIGHT AWAY!

MOOZ

GWITTER

HM, RICE?

GWITTER

OR WHEAT?

GWITTER

POTATOES !!

Potato Salad ¥300

Piping Hot Croquette ¥300

IT'S ALWAYS THESE UNASSUMING DRINKS THAT CATCHES ME OFF GUARD

AFTER ALL, T IS ONE OF THE CHEAPER ITEMS ON THE MENU

SEEMS THAT THE SALAD FROM THIS STORE

strands of

MUNCH

chew chew

swallow

SEEMS TO BE MORE ON THE CHUNKY SIDE

MUNCH

BOILED EGGS

BOILED EGGS!

AAH.. BOILED EGGS...

THEY SELL THIS-TYPE OF POTATO AS "THE AWAKENING OF INCA"!

they really use that name!

The scent of parsley

munch munch

〈THE AWAKENING OF INCA〉 A NEW TYPE OF POTATO GROWN IN THE ANDES MOUNTAINS THAT HAS THE SWEETNESS OF CHESTNUTS!

THE SWEETNESS OF THE POTATOES

THE OOLONG TEA WITH AN UNKNOWN BRAND OF SHOUCHUU

MIXES TOGETHER...

guip guip guip

THE FLAVOR OF THE POTATOES AND

swallow

2 HOPPYS* PLEASE!

WEL-COME!

chatter chatter

A B-GRADE MEAL!! (THESE ARE WORDS OF PRAISE)

chatter

*A BEER-FLAVORED NON-ALCOHOLIC DRINK

THIS IS A NICE PLACE, ISN'T IT!

nod

YOUNG LADY! YOU DRINKING?

SECONDS OF OOLONG TEA HIGHBALL, PLEASE!

I DON'T NEED TO BREAK THE BANK TO PAY FOR BOTH THE POTATO SALAD AND OOLONG TEA HIGHBALL.

ANYHOW...

IT REALLY IS A GOOD STORE!

yup yup

I'LL COME AGAIN...

喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

Plaira
thepurplepygmy
THINA
Mikue
Bakashin

SAZAE*, ONE OF MY MOST FAVOURITE DISHES, YET...

WITHIN THE EXTRAVAGANT DISHES THAT MY BOSS HAS ORDERED FOR US WAS

Sazae-no-tsuboyaki

AHH BUT THEN AGAIN HE'S TREATING ME

AND IT'S ONE OF MY MOST FAVOURITE DISHES, ISN'T IT?

TO PREPARE A SAZAE WITH NO TAIL

THE TAIL ISN'T THERE

FOR SOME REASON

GULP

ha ha ha ha ha

BUT REALLY, TO TAKE ME ALL THE WAY TO THE OCEAN. THAT GUY REALLY IS THOUGHTFUL, ISN'T HE?

AND NOW, A REVENGE ROUND..!

2 F BAR

TAKE●

XATIOES

IXARI

JIZAKE' SEAFOOD CUISINE

IRON·

THIS STUFF IS THE REAL DEAL!

SO IN REALITY, ALL YOU NEED TO DO IS PICK OUT THE MEAT TO EAT IT, BUT

THE CHEF HAS ALREADY PREPARED THE DISH BY TAKING OUT THE MEAT BEFOREHAND

prod prod prod

poke

poke poke poke

prod... prod...

release

twirl...

twirl...

YOU WENT OUT OF YOUR WAY JUST TO ORDER THIS AND YOU CAN'T EVEN GET IT OUT OF THE SHELL?

giggle

ooh..!

don't talk to me right now!

PIT-A -PAT

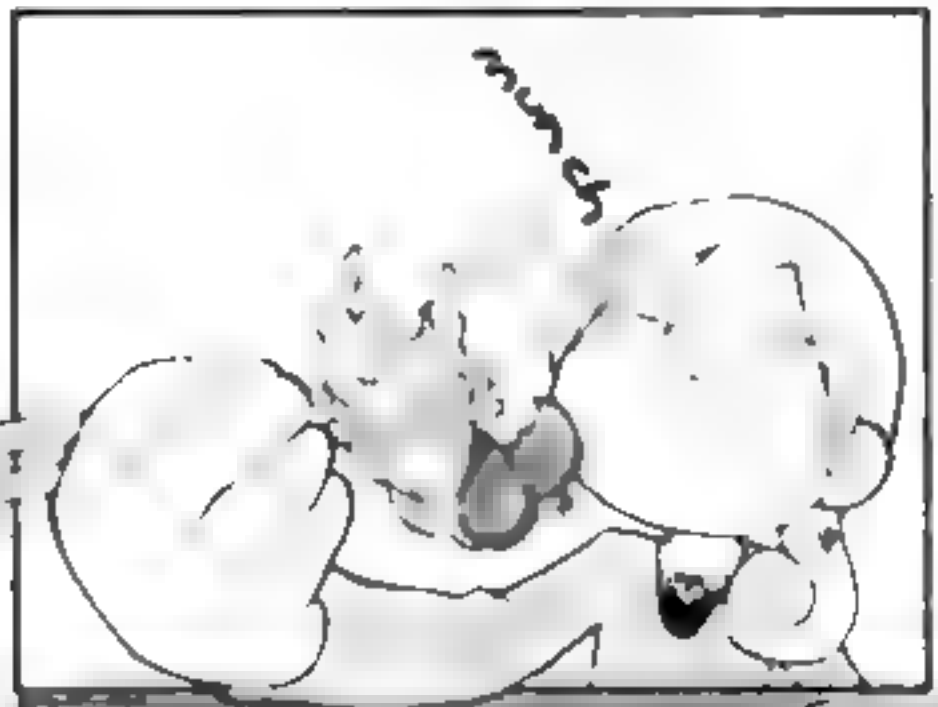
SNIP

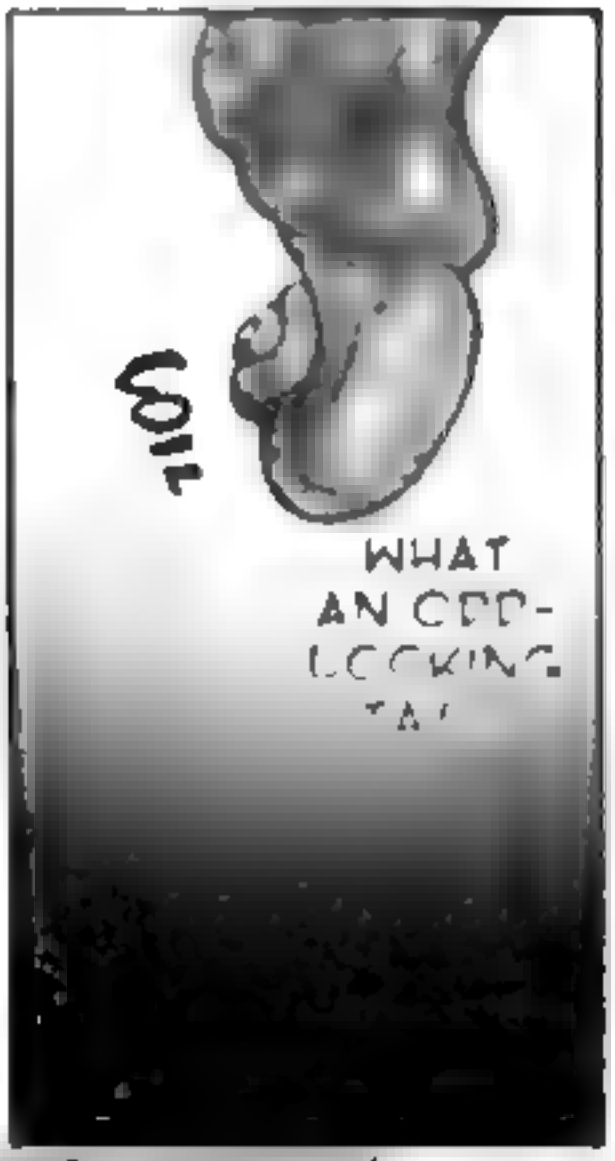
Jiggle

OOOH..!!

HOWEVER, THAT METHOD ISN'T VERY RELIABLE WHEN YOU WANT TO PULL OUT THE TAIL, TOO..

THE FEELING OF SELF-SATISFAC-TION WHEN YOU PULL OUT THE MEAT CLEANLY IS QUITE PLEASANT... ALMOST LIKE NIRVANA, ISN'T IT?


mmm


YOU
WHAT AN ODD-LOOKING FA

IT'S

THE SCENT
OF THE SEA
PAIRS PERFECTLY WITH THE COLD
SAKE
gulp

IT'S BITTER

WHAT A RICH-FULLY SALTY FLAVOR (JUST LIKE THE SEA)
IT'S SALTY

I tastes like the ocean

UHYA AAA

THIS IS THE LIFE !!

OPSHUUUU

AFTER GNAWING OFF THE TAIL, WE'RE LEFT WITH THE BODY

THE BODY'S EXISTENCE IS DETERMINED BECAUSE THE TAIL IS THERE!

THE TAIL EXISTS BECAUSE IT IS ATTACHED TO THE BODY, YET...

IT TASTES JUST AS GOOD, BUT...

chew chew chew

QUITE LIKE SAZAE.

I REALLY DO

Wakako's bar-hopping Bar News Report Volume 02

[GYOZA*]

*JAPANESE STYLE POTSTICKERS

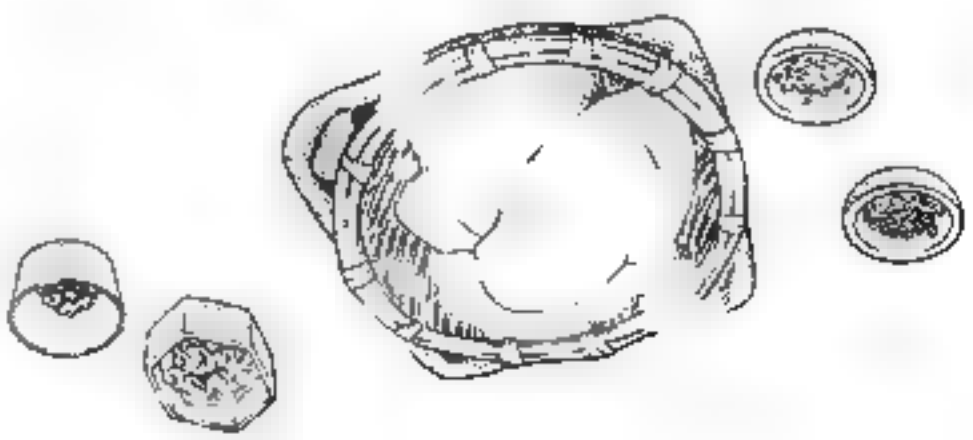
My editor also said this place had tasty food---

The prince of ordering out ate here before---

This was a famous restaurant, after all.

Address: Mitaka, Tokyo metropolitan area

* By the way, this store's gyoza doesn't contain garlic. It's fiction.*



喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

Plaira
thepurplepygmy
THINA
Mikue
Bakashin

11th Night

Sora-mame*

T/N *FAVA BEANS

BEFORE I'VE REALIZED, YOU ARE ALMOST AT YOUR END

OH, SPRING ...

*RAPE BLOSSOMS

Welcome!

SHOULD I GET NANO-HANA*?

OR FUKI-NOTOU*?

*EDIBLE FLOWER BUD OF THE FUKI

SPRING-LIKE FOOD, PLEASE.

IT FEELS LIKE IT'S A BIT TOO LATE IN THE SEASON TO GET EITHER OF THOSE...

PLEASE GET ME

BEFORE SPRING COMPLETELY ENDS,

I WANT TO EXPE-RIENCE MORE SPRING-TIME FEEL-INGS

DRINK WILL BE

THIS EVENING'S

excited

WELL THEN, HOW DOES SORA-MAME SOUND?

SORA-MAME

PLEASE

WATERED DOWN MUGI-SHOUCHUU'— A DRINK THAT GOES WELL WITH ANYTHING

*ALCOHOLIC DRINK MADE FROM BARLEY

Hot & Steamy

I WANT TO REALLY ENJOY THE FLAVOR OF THE BEANS, SO SUCH A DRINK WON'T BE TOO OVERPOWERING

HOT HOT HOT ...!

grin grin

PEEL

PEEL

PUFF

IT'S HOT!

BUT SO GOOD

PHUUUN

A GRASSY-LIKE FLAVOUR

chew

chew

PAIRING THAT WITH SOME SPRING-TIME FLAVOURS

sip

WITH SOME COLD, WATERED DOWN ALCOHOL, REALLY HITS THE SPOT.

QUITE GRASSY OR BITTER

nanohana

SPRING-TIME VEGETA-BLES USUALLY TASTE

fukinotou

udo*

zenmai*

*A PLANT RELATED TO GINSENG

*ROYAL FERN

AN ADULT'S SPRING-TIME.

It really is an acquired taste

PSHUUUU

triumphant giggle

YOU CAN REALLY FEEL THE GREATNESS OF GRASS-NESS!

PHUUUU

PEEL

♪ ♫

split split

SUMMER IS RIGHT AROUND THE CORNER

PSHUUUU

GULP...

pop

peel

split split

喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

Plaira
Jincest
THINA
Paranox
Bakashin

*T/N. Previously introduced, Karaage is japanese-style fried meat, usually chicken. (This is my fave food!! If you ever have the chance to try it please do!! P.S. if you're in the nyc area sakagura's chicken karaage is super good but the place is expensive!)

12th night

CHICKEN KARAAGE

KARAAGE*, PLEASE.

FRIED CHICKEN IS UNFAIR.

THUNK

IT REALLY IS A FATTENING FOOD!

thigh meat

breast meat

tenderloin

IT USES THE PART OF THE CHICKEN THAT IS HIGHEST IN CALORIES...

IT SOAKS UP SO MUCH OIL...

IT'S FINE, IF YOU EAT IT IN MODERATION, THOUGH.

steam

steam

STEAMY

STEAM

DRIZZLE ON THE LEMON

drip

drip

MUNCH

MUNCH

HOT HOT HOT

BLOW BLOW

De-

BUT FRESHLY -FRIED KARAAGE IS ON A WHOLE LEVEL OF ITS OWN!

le-

epous

OR USE IT AS A SIDE DISH...

OR EVEN ORDER IT AS TAKE-OUT

Karaage Fried Balls

YOU CAN PUT IT INTO BENTOS*...

*T/N: Japanese boxed lunch.

NICE AND WARM KARAAGE IS PRETTY GOOD.

Diing

WHY DOES IT TASTE SO HEAVENLY!

PSHUSHUU

CLUP CLUP

Golden

WHEN YOU PAIR BEER WITH KARAAGE, WHY DOES IT....

IT'S MIXING CHICKEN WITH INGREDIENTS LIKE...

SOY SAUCE, SAKE, AND GARLIC....

STIR

STIR

KARAAGE REALLY IS UNFAIR.

IT'S A GIVEN THAT IT WILL BE DELICIOUS!

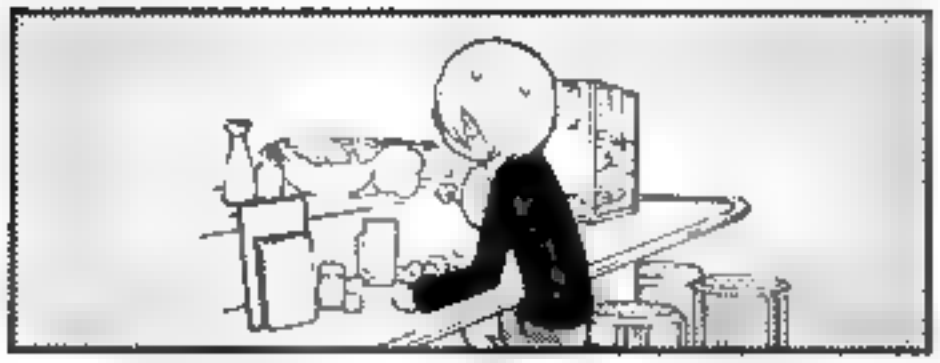
hah

hah

AND THEN FINALLY FRYING IT IN OIL!

BUBBLE

BUBBLE



I DON'T WANT TO GAIN WEIGHT, BUT...
D-did I get a little plumper?
OIL

HA HA HA
MURASAKI -SAN, DID YOU GAIN SOME WEIGHT?

YOU JUST WANT TO EAT AS MUCH AS YOU CAN WHILE IT'S STILL HOT, DON'T YOU?
MUNCH
MUNCH

WELL, IT'S KIND OF LIKE THIS:

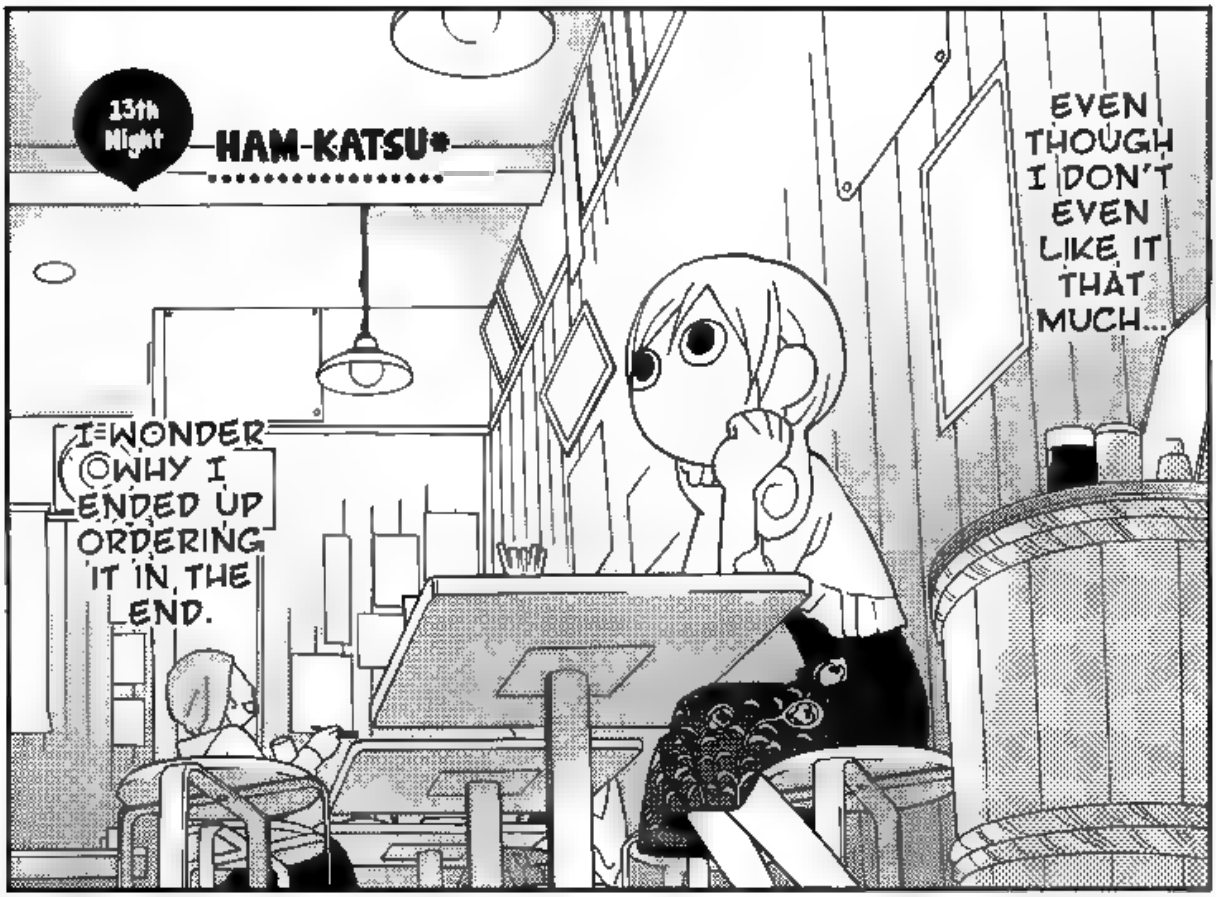
DELICIOUS FOODS ARE DELICIOUS.
glisten

Eager
aaah
so unfair...

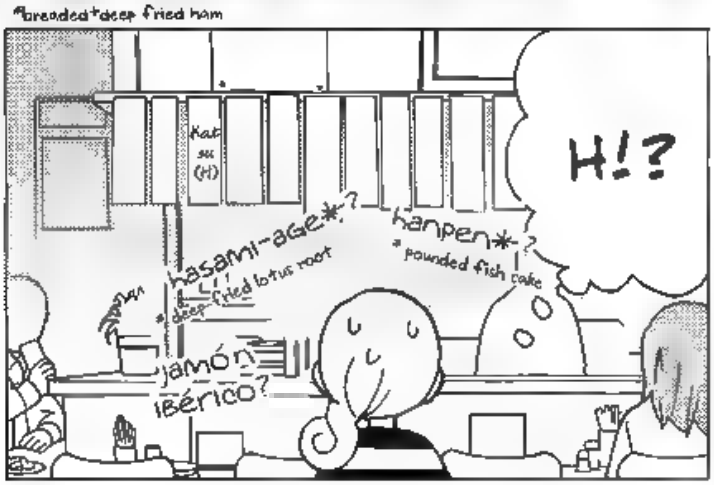
喫茶店
Scanlations

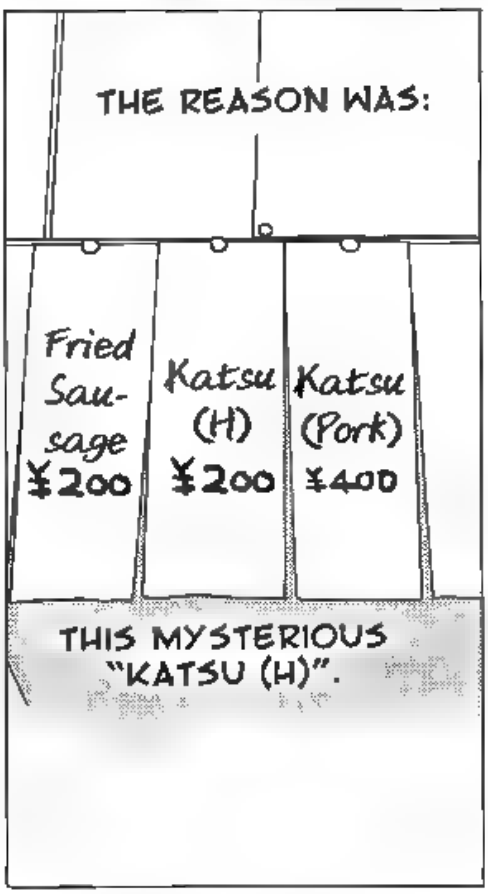
WAKAKO-ZAKE
by Shinkyu Chie

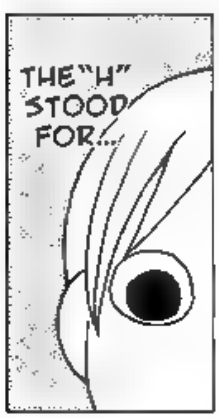
Plaira
Jincest
iLoveMabuchiKou
Paranox
Bakashin

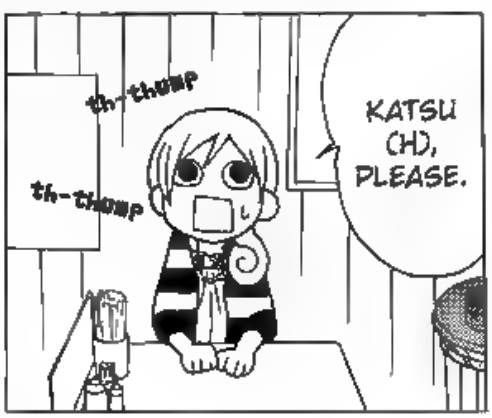


*breaded+deep fried ham









THE "H" JUST STOOD FOR "HAM"!!
crisp
WHAT A SKIMPY PIECE OF FRIED FOOD
huh..
the batter is barely covering the thing!
PIPING HOT
THE PART WHERE...
PIPING HOT
WELL...
IT DOES HAVE BODY TO IT, BUT...
THE PENETRATING HAM FLAVOR HITS YOU.
THAT PART IS PRETTY DELICIOUS, TOO.
crisp

WOULD BE A CORRECTLY PAIRED CARBONATED DRINK OF THE PAST.
Highball

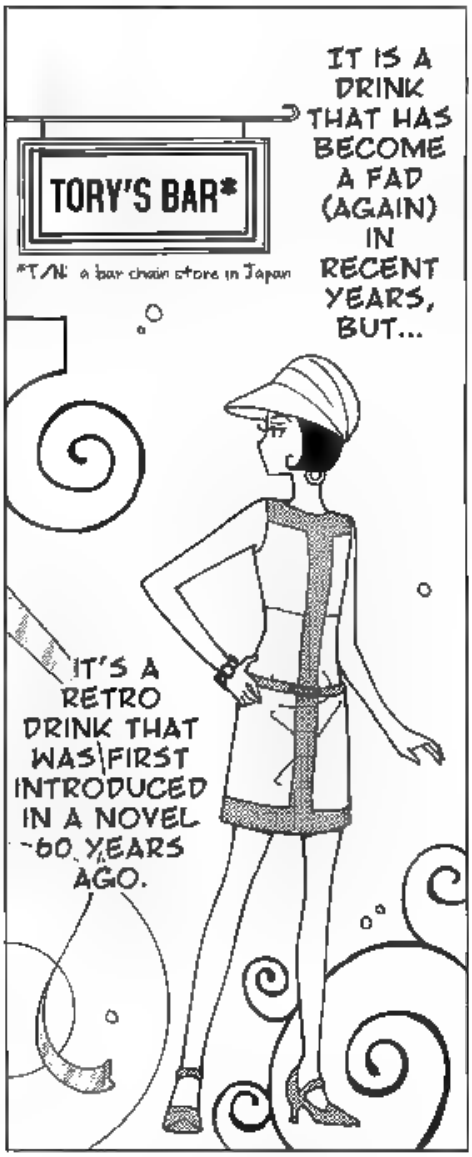
AND ALONG WITH THE KATSU OF OLDEN TIMES...

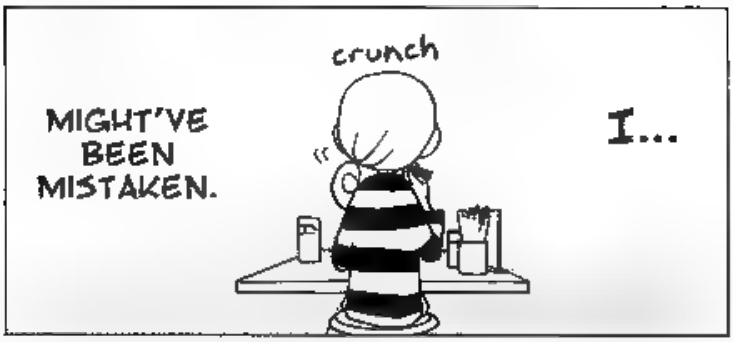
PEOPLE OF THE PAST MUST'VE EATEN THESE VERY THIN, PROCESSED MEATS AS DELICACIES.

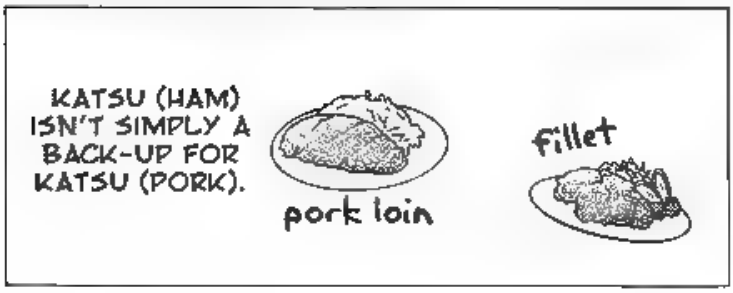
THIS...
crunch
crunch
IS KIND OF...
GOOD...

Oooh...
crisp

WHAT A NOSTALGIC FLAVOR...
even though it came out even before I was born...
Sip


TORY'S BAR*
*T/N: a bar chain store in Japan
IT IS A DRINK THAT HAS BECOME A FAD (AGAIN) IN RECENT YEARS, BUT...
IT'S A RETRO DRINK THAT WAS FIRST INTRODUCED IN A NOVEL ~60 YEARS AGO.


MIGHT'VE BEEN MISTAKEN.
crunch
I...

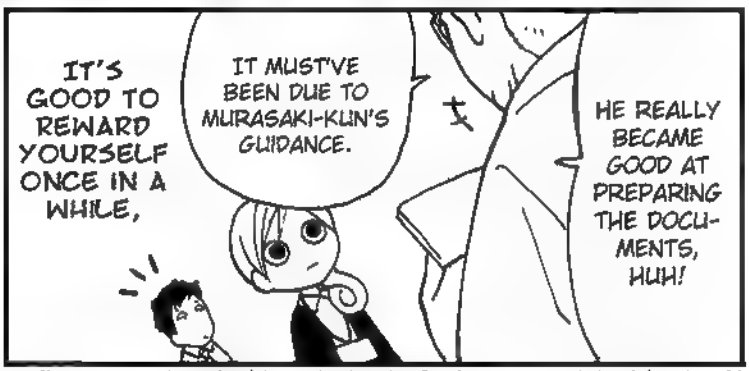

KATSU (HAM) ISN'T SIMPLY A BACK-UP FOR KATSU (PORK).
pork loin
fillet

HAM KATSU !!
IT'S ITS WHOLE SEPARATE ENTITY!
PUFUSHUU
It's just like how you can't compare canned tuna and fresh tuna!
Or how corned beef and regular meat are completely different things!
Or hot dogs and frank furters!
HAM KATSU IS NOT JUST A RE-PLACE-MENT!
tadaaaaaaa
BECAUSE OF TODAY...
I WILL ASK FOR HAM KATSU MORE OFTEN.

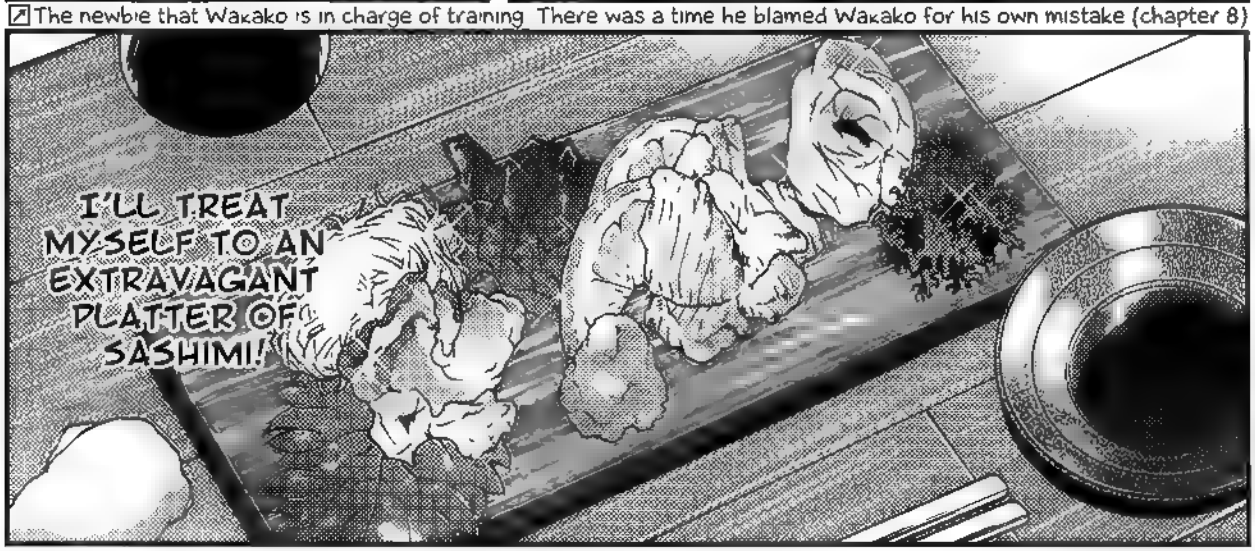
喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

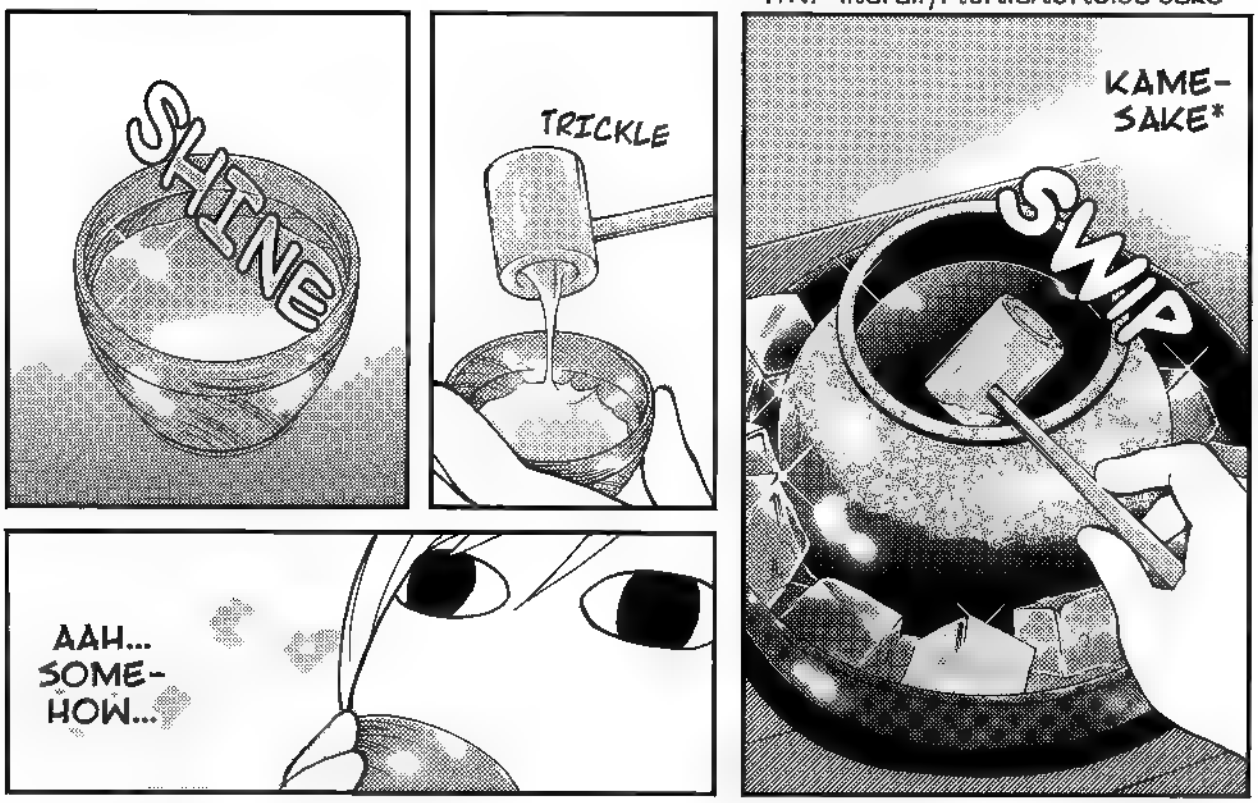
Plaira
Jincest
Jincest
BakaShin
BakaShin

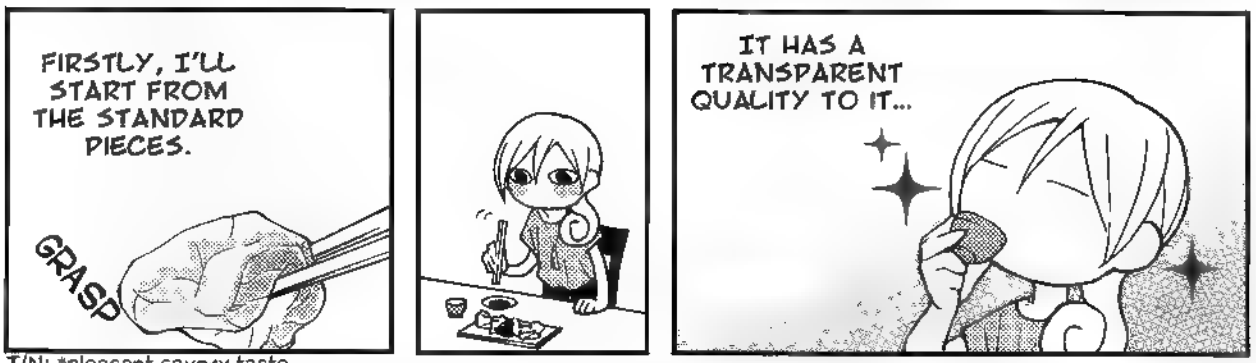

IT'S GOOD TO REWARD YOURSELF ONCE IN A WHILE,
IT MUST'VE BEEN DUE TO MURASAKI-KUN'S GUIDANCE.
HE REALLY BECAME GOOD AT PREPARING THE DOCUMENTS, HUH!

↗The newbie that Wakako is in charge of training. There was a time he blamed Wakako for his own mistake (chapter 8)

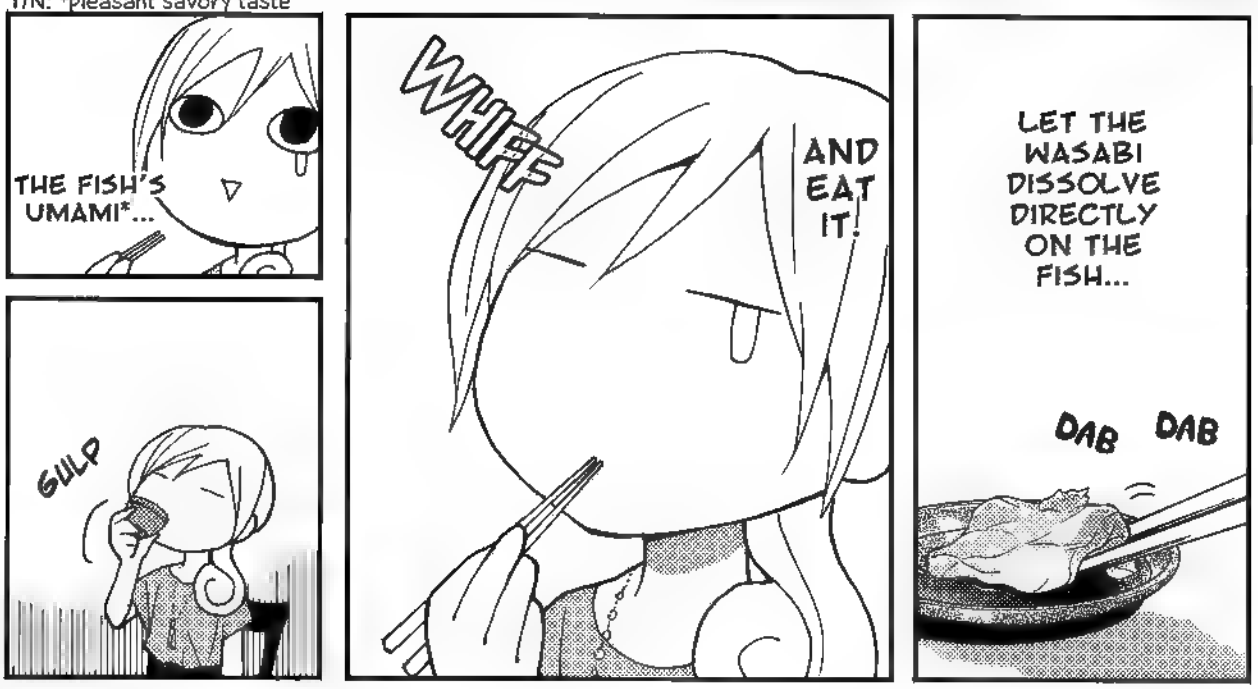


T/N: *literally: turtle/tortoise sake





T/N: *pleasant savory taste



NEXT IS...
SHOULD I TRY EATING THIS STRANGE ONE...?
PSHUSHUU
IS BEING CONTAINED BY THE SAKE!
HMM... MUNCH
IS THIS BROILED ANAGO* SASHIMI?
*conger eel
TO THINK THAT IT HAD THIS MUCH FLAVOR!
CHEW
CHEW
CHEW
OH MY!
CHEW
*turban shell
MY FAVORITE SAZAE*!
OH! I LIKE THE TENGUSA*, TOO.
*red algae
cnomp cnomp
SIP
SIP
AHH, GEEZ...
CHEW
CHEW
CHEW
THE LAST THING IS...
LASTLY IS... HEHEH...
CHOMP CHOMP

EVEN THOUGH I WENT THROUGH ONE ROUND...
THERE'S STILL SASHIMI LEFT.
.....
WHIFF
PSHUUU—
IT'S JUST SO... PSHUU!
SHE SURE LOOKS BLISS-FUL, HUH!
grin grin
grin grin
I'LL SAVE THE SHISO* FOR LAST!
*perilla
THIS IS WAKAKO'S SMALL LUXURY FOR TONIGHT.
I FINISHED IT ALL! YAY!
HA!
I FINISHED!

HELP WANTED

as of November 02,2015

is for more

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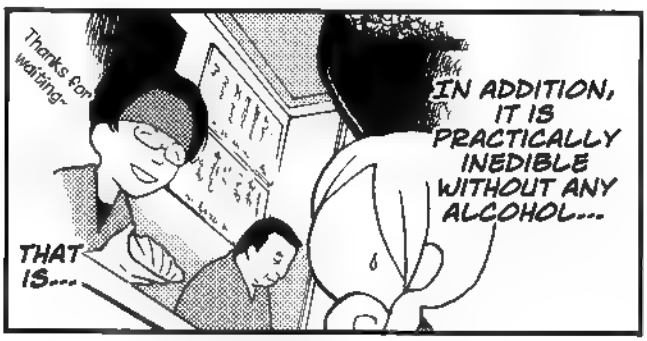
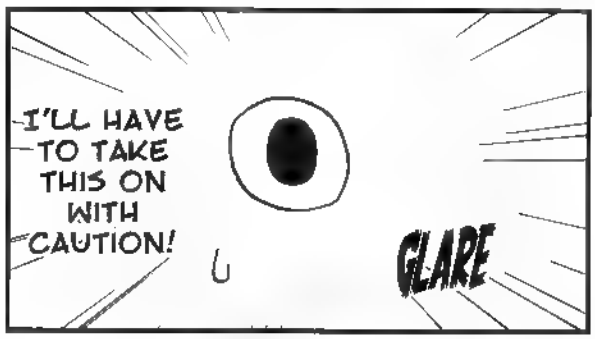
Scanlations

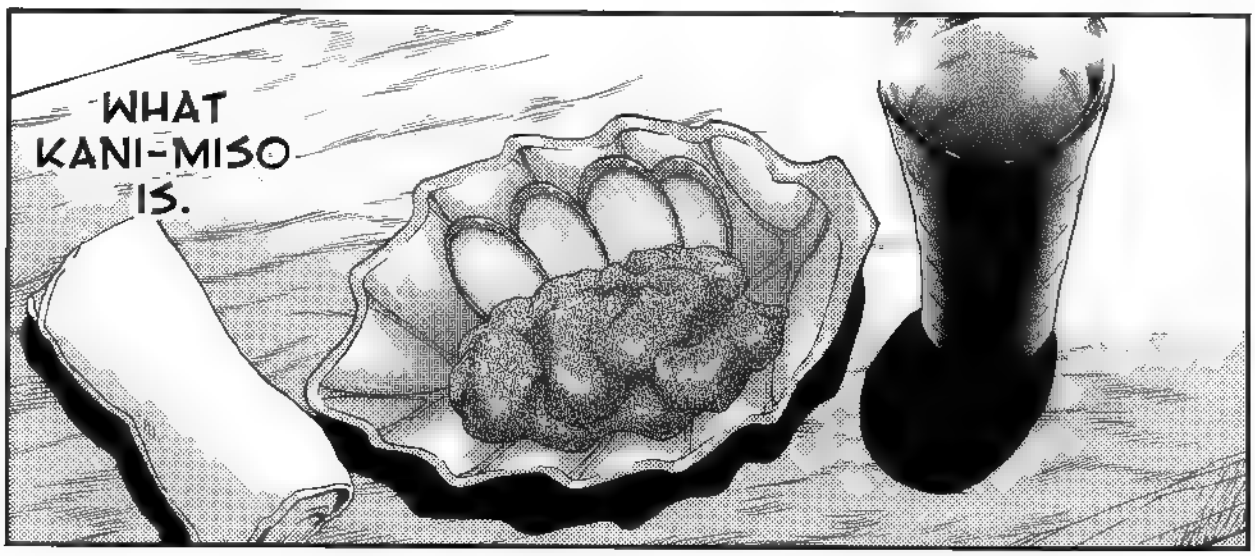
WAKAKO-ZAKE
by Shinkyu Chie

Plaira
Jincest
Jincest
BakaShin
BakaShin

DESPITE ITS SIZE, IT MAKES PEOPLE TO DRINK FATAL AMOUNTS OF ALCOHOL...
15th Night
Kani-miso*
*literally translates to crab miso, consists of crab bram+internal organs (no miso)


Thanks for waiting.
IN ADDITION, IT IS PRACTICALLY INEDIBLE WITHOUT ANY ALCOHOL...
THAT IS...


I'LL HAVE TO TAKE THIS ON WITH CAUTION!
GLARE

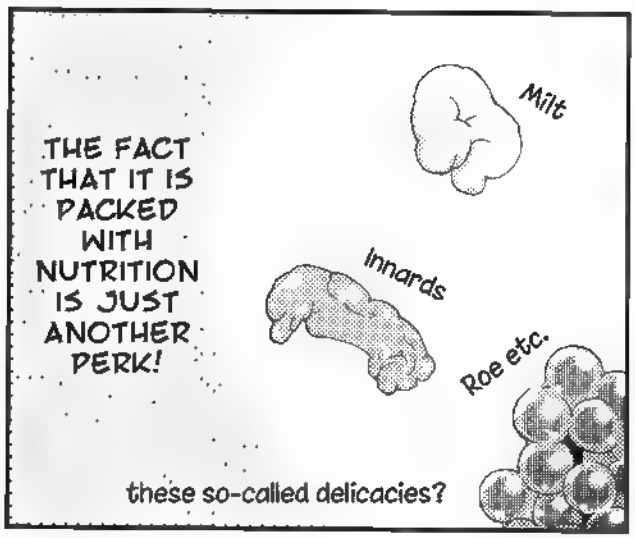

WHAT KANI-MISO IS.

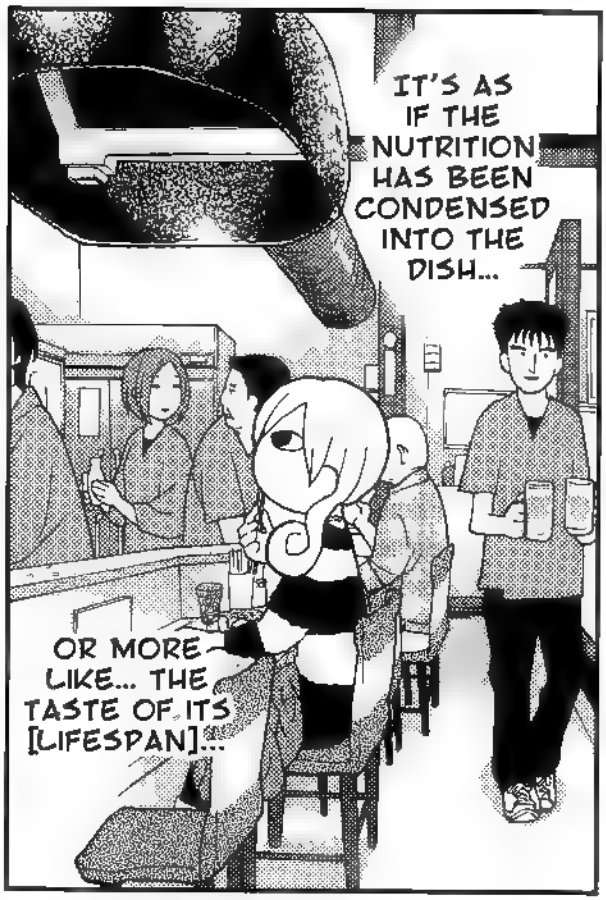
But let me taste it first
SIP
Phew~
the dynamic hot sake
FISHY FOODS GO BEST WITH HOT SAKE.
PLUS, HARVESTING CRABS MUST TAKE A LOT OF WORK TOO...
YOU CAN ONLY GET A LITTLE BIT OUT OF ONE CRAB...
AAH... THERE'S NOT MUCH OF IT...

HOWEVER
GRAB
EATING TOO MUCH IN ONE BITE FEELS...
IF I THINK OF IT THAT WAY, THEN THE SIZE IS UNEXPECTEDLY REASONABLE.
A BIT WRONG (NOT JUST BECAUSE IT FEELS LIKE A WASTE)
GASP

HE HE HE
NPSHUUUUUUU
THE FEELING THAT THE CRAB IS STILL ALIVE IS CENTRAL THIS DISH'S FLAVOR!!

IN THIS COUNTRY, EATING CRAB INCLUDES PICKING OUT A MISO-LIKE SUBSTANCE FROM IT.

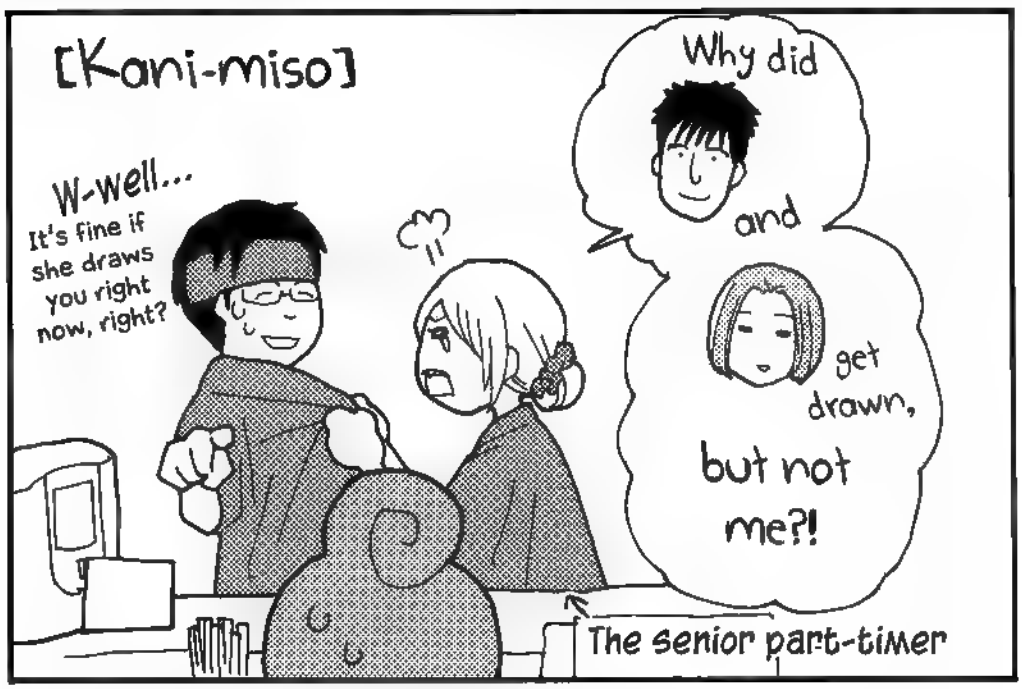

THE FACT THAT IT IS PACKED WITH NUTRITION IS JUST ANOTHER PERK!
Milt
Innards
Roe etc.
these so-called delicacies?


IT'S AS IF THE NUTRITION HAS BEEN CONDENSED INTO THE DISH...
OR MORE LIKE... THE TASTE OF ITS [LIFESPAN]...

AT ANY RATE
I'LL BE SURE TO EAT EVERY LAST BIT OF YOU, OK?
I'D LIKE TO CLEAN OUT THE LIVING CRAB AS MUCH AS POSSIBLE, BUT...
Blood sausage
NOT LEAVING ANYTHING BEHIND
AND EATING ALL OF THE ANIMAL IS PART OF OUR CULTURE.
yup
DISHES LIKE THIS ARE A DELICACY, AFTER ALL.
perks that are not immediately visible may become perks later on
I really am drinking a lot of alcohol
Maan
nibble nibble

.....
DRUNK
THINGS REALLY START SPINNING AROUND, DON'T THEY...
SLOWLY
SLOWLY
WHEN I STOP EATING AND START DRINKING MORE...
I really can't drink anymore...!
SO, AS A RESULT, I CAN'T EAT ANYTHING ELSE.
I ENDED UP DRINKING QUITE A BIT
EVEN THOUGH IT IS SUCH A SMALL DISH...
I wonder if she'll be ok...
COULD THIS POSSIBLY BE HOW IT FEELS TO BE DRUNK..?

WAKAKO'S BAR ~~HOPPING~~
BAR NEWS REPORT VOLUME 03



ADDRESS: MINAMI-KU, HIROSHIMA

ワカコ酒

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as of November 02,2015

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Scanlations

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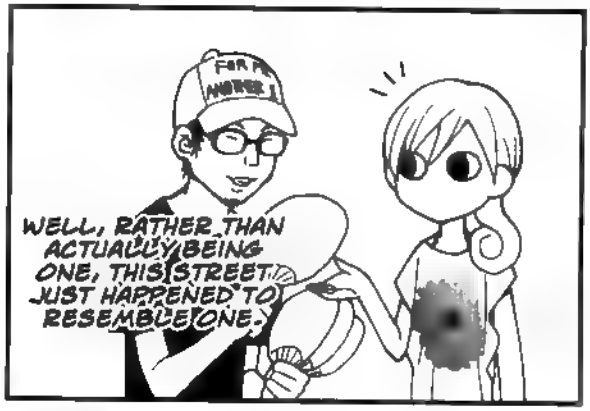
by Shinkyu Chie

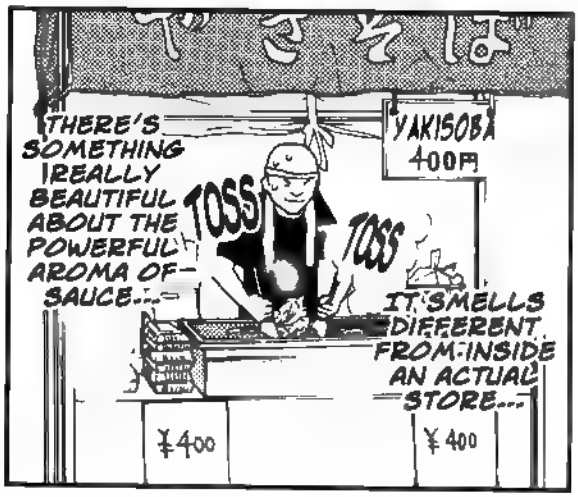
Plaira
Jincest
Jincest
BakaShin
BakaShin

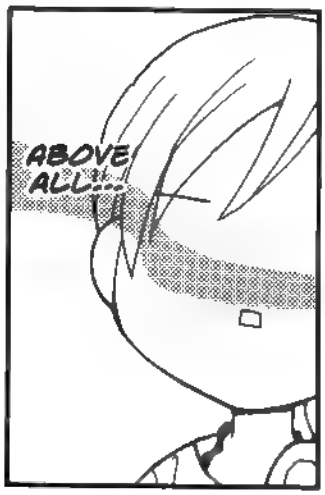
I TRIED COMING TO A FESTIVAL.
16th Night
Yakisoba*
*japanese-style fried noodles

THE VARIOUS AROMAS ARE MIXING TOGETHER.
EXCITED
EXCITED

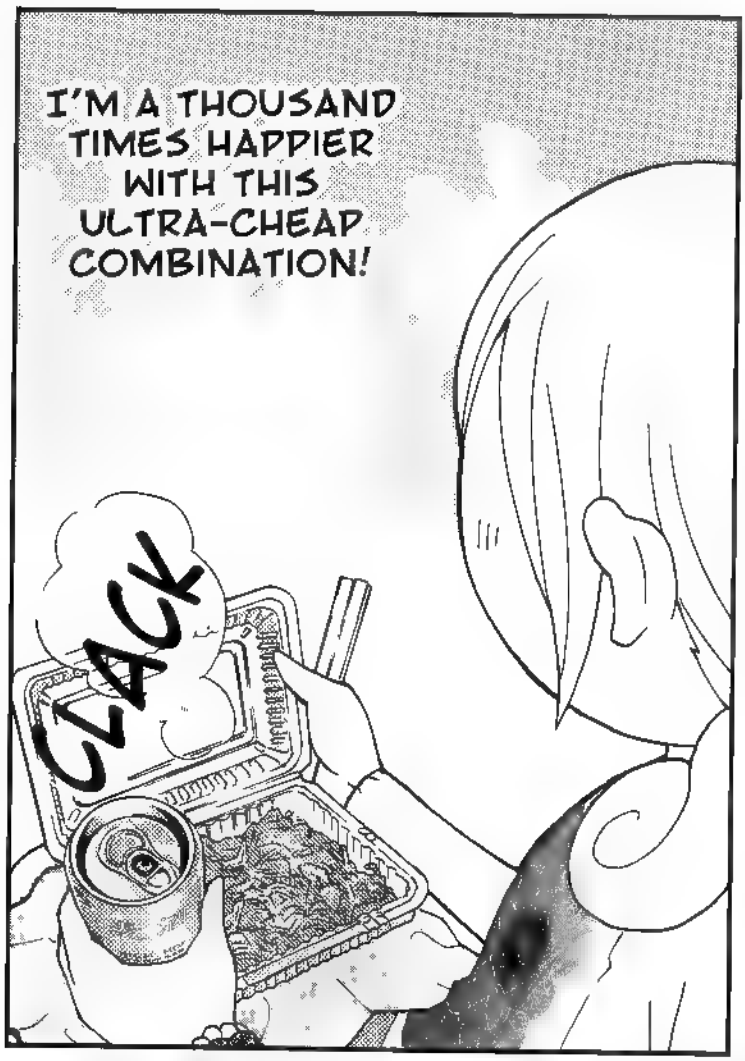

WELL, RATHER THAN ACTUALLY BEING ONE, THIS STREET JUST HAPPENED TO RESEMBLE ONE.

AAH... IT'S JUST LIKE A FESTIVAL, ISN'T IT~


THERE'S SOMETHING REALLY BEAUTIFUL ABOUT THE POWERFUL AROMA OF-SAUCE...
TOSS
TOSS
YAKISOBA 400円
IT SMELLS DIFFERENT FROM INSIDE AN ACTUAL STORE...
¥400
¥400


ABOVE ALL...

I'LL HAVE DINNER HERE.
I'VE DECIDED!
TOSS
TOSS
EXCITED
EXCITED
HOT
HOT
TA-DAAH
WHOOSH
...HMM
Paper cup
FRESH BEER
FRESH BEER
¥400
EDAMA
¥2
THIS IS THE REALLY GOOD STUFF.
300 Yen
HERE YOU GO!
FLOAT
SWEAT
SWEAT
FLOAT
HMMM
.....OH!?
EACH AND EVERY ONE
300円


I'M A THOUSAND TIMES HAPPIER WITH THIS ULTRA-CHEAP COMBINATION!
CLACK

GERMAN BEER
IT'S EVEN BETTER THAN PLACES LIKE HERE
Won the [Fin-est Beer] award!
BIER

OR PLACES LIKE THAT OVER THERE.
FROM THAT POPULAR STORE
SPECIAL FOOD STAND
NO.1

THIS IS SUCH A SIMPLE DISH, BUT...

CHATTER
CHATTER
I CAN'T CALM DOWN IN A PLACE LIKE THIS, AND...
Steamy

IT'S HOT, AND...
Ohh....
STEAM

SLURP
steam
gulp
POP
IT'S A FESTIVAL FOOD, AFTER ALL.
FWEET
FWEET
PSHUAAAAAA
Donyara
Donyara
I WILL FORGIVE THOSE FAULTS!
AH!
I DISCOVERED A BIG PIECE OF MEAT!
EVEN WITH JUST THIS, IT FEELS SPECIAL.
HOT STEAM
HOT STEAM
HOT STEAM
Drip
Drip
Drip

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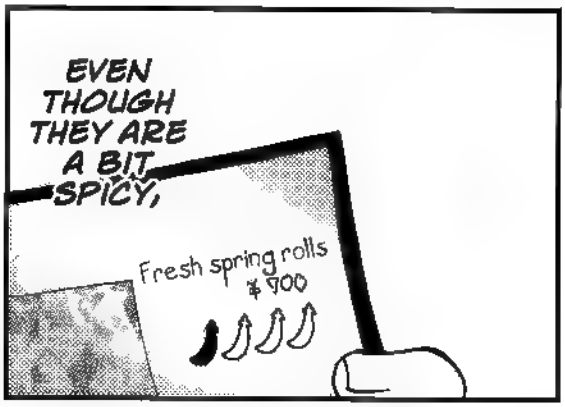
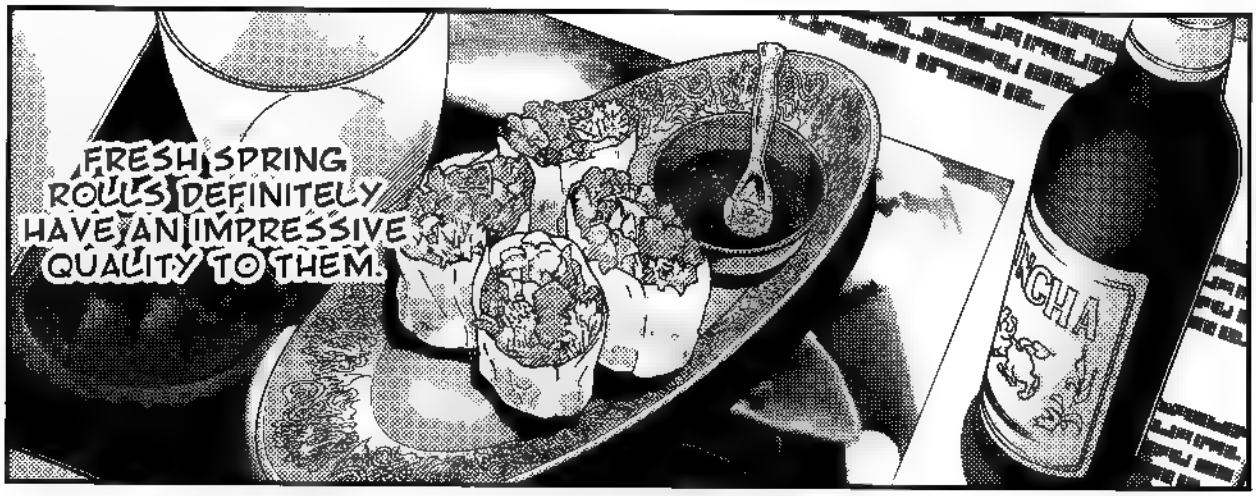
WAKAKO-ZAKE
by Shinkyu Chie

Plaira
Jincest
Jincest
BakaShin
BakaShin

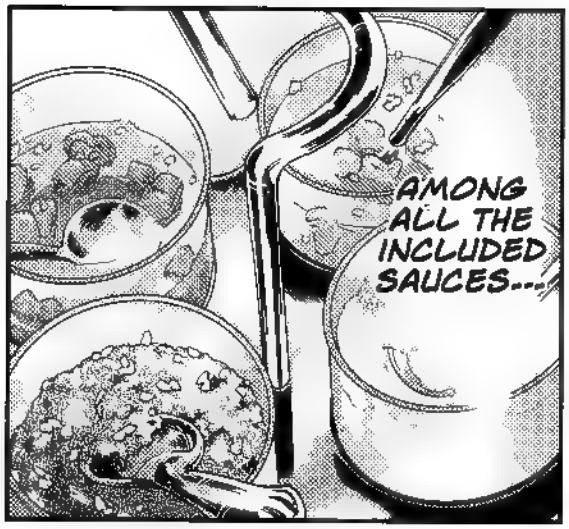
17th Night
Fresh spring rolls
IF YOU THINK ABOUT IT, SPRING ROLLS ARE STRANGE.

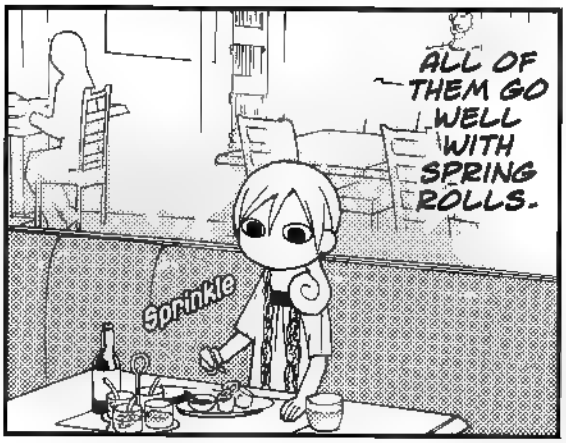
THEY STILL HAVE THIS MILD, REFRESHING FLAVOR.


EVEN THOUGH THEY ARE A BIT SPICY,
Fresh spring rolls
¥ 900

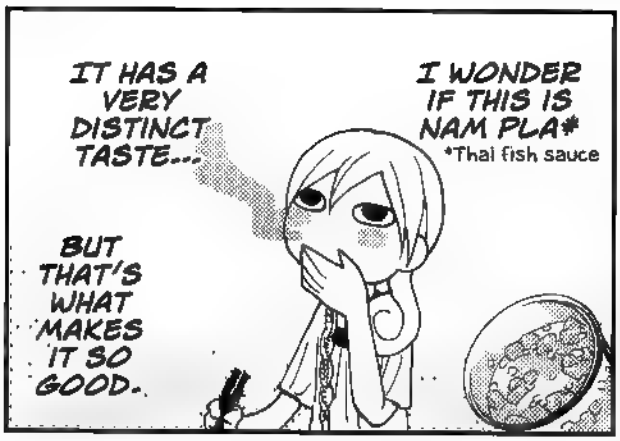

FRESH SPRING ROLLS DEFINITELY HAVE AN IMPRESSIVE QUALITY TO THEM.

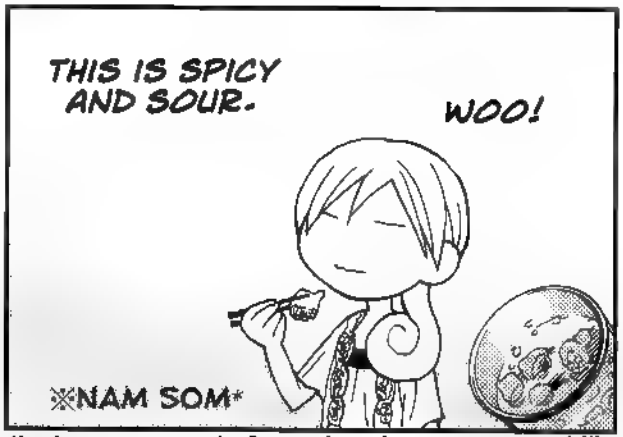
JUST WHICH ONE IS SUPPOSED TO STAND OUT?
I guess the shrimp? But there's so little..
THIS MANY INGREDIENTS ARE PACKED TOGETHER...
noodles
shrimp
cucumber
carrots
Meat ?
leafy greens
Rice flour wrapper
AND I WONDER WHY THEY USE A SWEET AND SPICY DIPPING SAUCE...
TINGLE
You can easily grasp the wrapper
EVEN THESE FLAVORS MATCH WELL...
WHAT A CHAOTIC SUBSTANCE.
MUNCH
IT'S A SWEET YET HOT SAUCE...
PAIRING SPRING ROLLS WITH BEER THAT DOES NOT BUBBLE TOO MUCH...
GLUBBB
FIZZ
WE JAPANESE ARE GOOD AT COMBINING A VARIETY OF FLAVORS YOU WOULDN'T EVER THINK OF PUTTING TOGETHER, BUT...
BEFORE WE REALIZED IT, WE EMBRACED FRESH SPRING ROLLS WHOLE-HEARTEDLY.



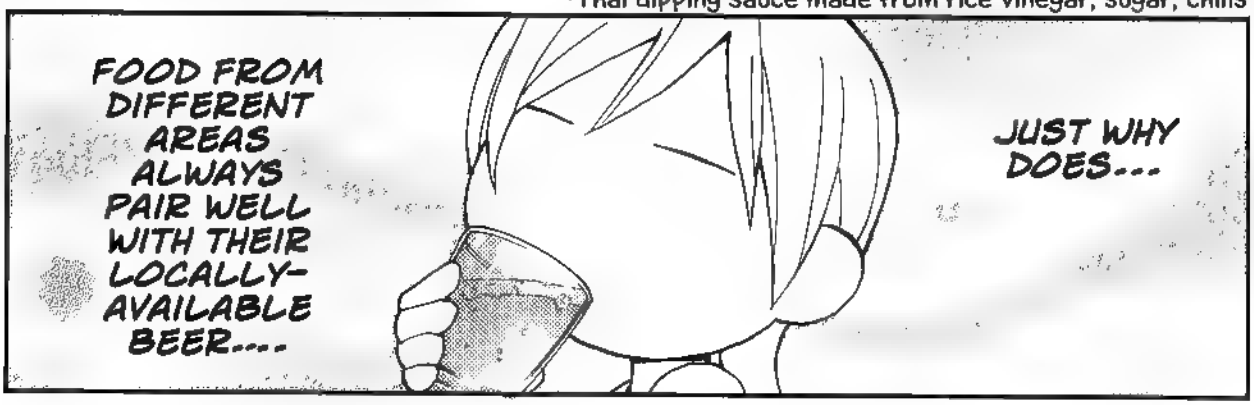


THEY ARE A MATCH MADE IN HEAVEN!
The spiciness mixed with carbonated drinks make the inside of the mouth hurt
POP POP
PUSHUUU





*Thai dipping sauce made from rice vinegar, sugar, chilis



—I CONTINUED TO PONDER THINGS LIKE THAT.
Did the chicken
come before the egg?
IS IT BECAUSE THEY CAN MAKE BEER LIKE THIS THAT THEIR COOKING COULD TAKE ON SUCH UNIQUE FLAVORS?
OR DID THEY SPECIFICALLY MAKE FOODS THAT WOULD PAIR WELL WITH BEER?
ONE CAN ALWAYS FIND ALCOHOL SOMEWHERE IN ITS HISTORY.
THROUGH FOOD CULTURE...
THE PEOPLE THAT CREATED FRESH SPRING ROLLS DRANK ALCOHOL DAILY, SO...
It pairs well!
This stuff is good!
THEY WERE ABLE TO DO TRIAL-AND-ERROR TO DISCOVER THESE COMBINA-TIONS OF FOOD AND ALCOHOL.

HELP WANTED

as of November 02,2015

is for more

TYPESETTERS

EXPERIENCED EDITORS

PART-TIMERS ARE WELCOMED

please join jc!!!

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Scanlations

Wakako-Zake

by Shinkyu Chie

Translator: Plaira
Proofreader: Jincest
Cleaner: Jincest
Typesetter: Katsu
QCer: Katsu

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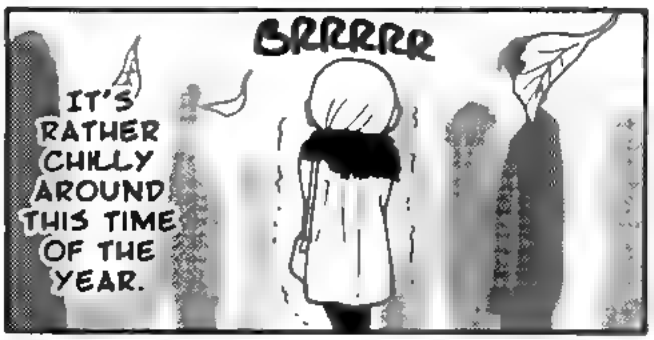
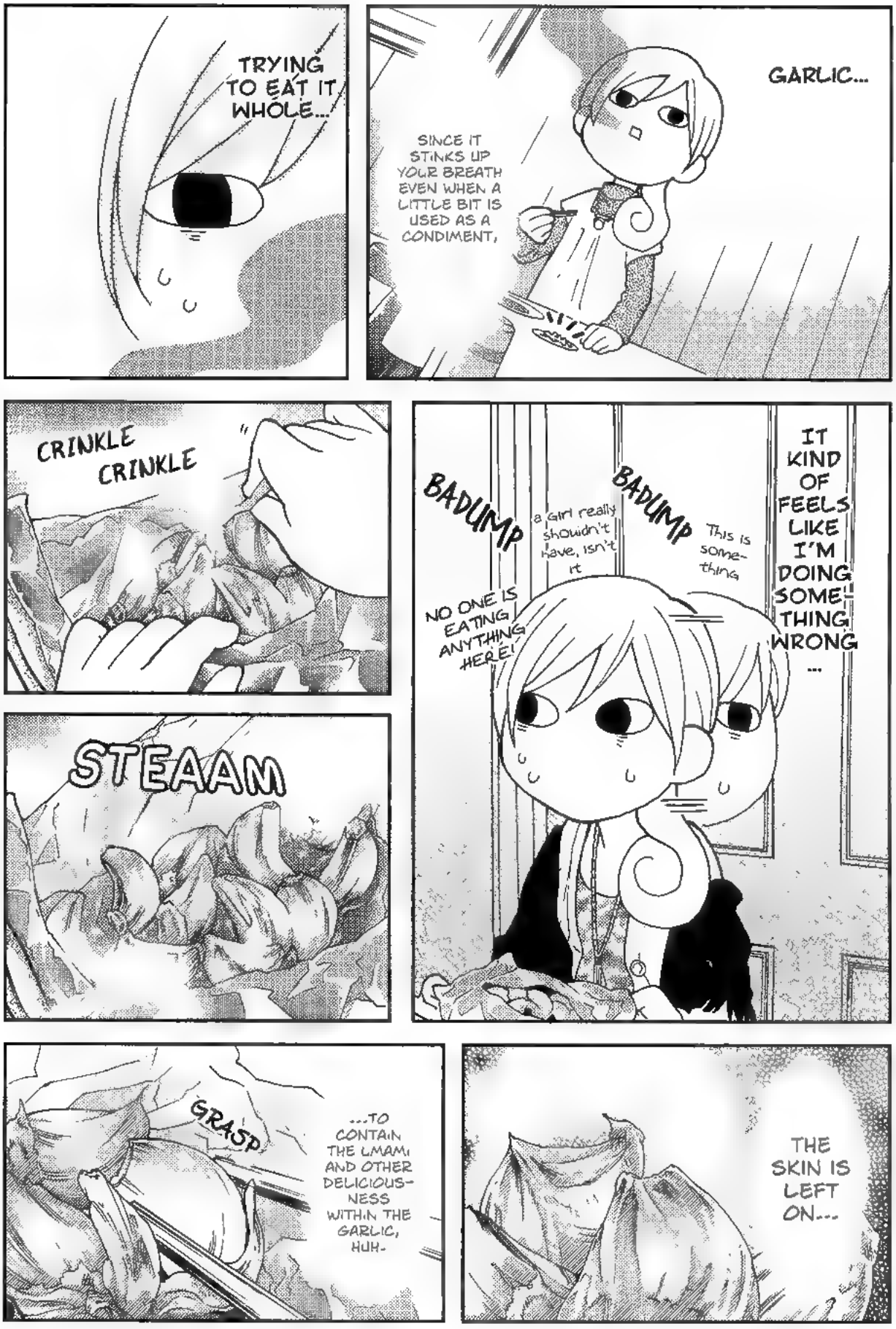
EVEN MORE SO THAN IN THE MIDDLE OF THE WINTER.
IT IS EASIER TO CATCH A COLD, RIGHT WHEN THE SEASON BEGINS TO CHANGE,
18ホ Garlic Baked in Aluminum Foil

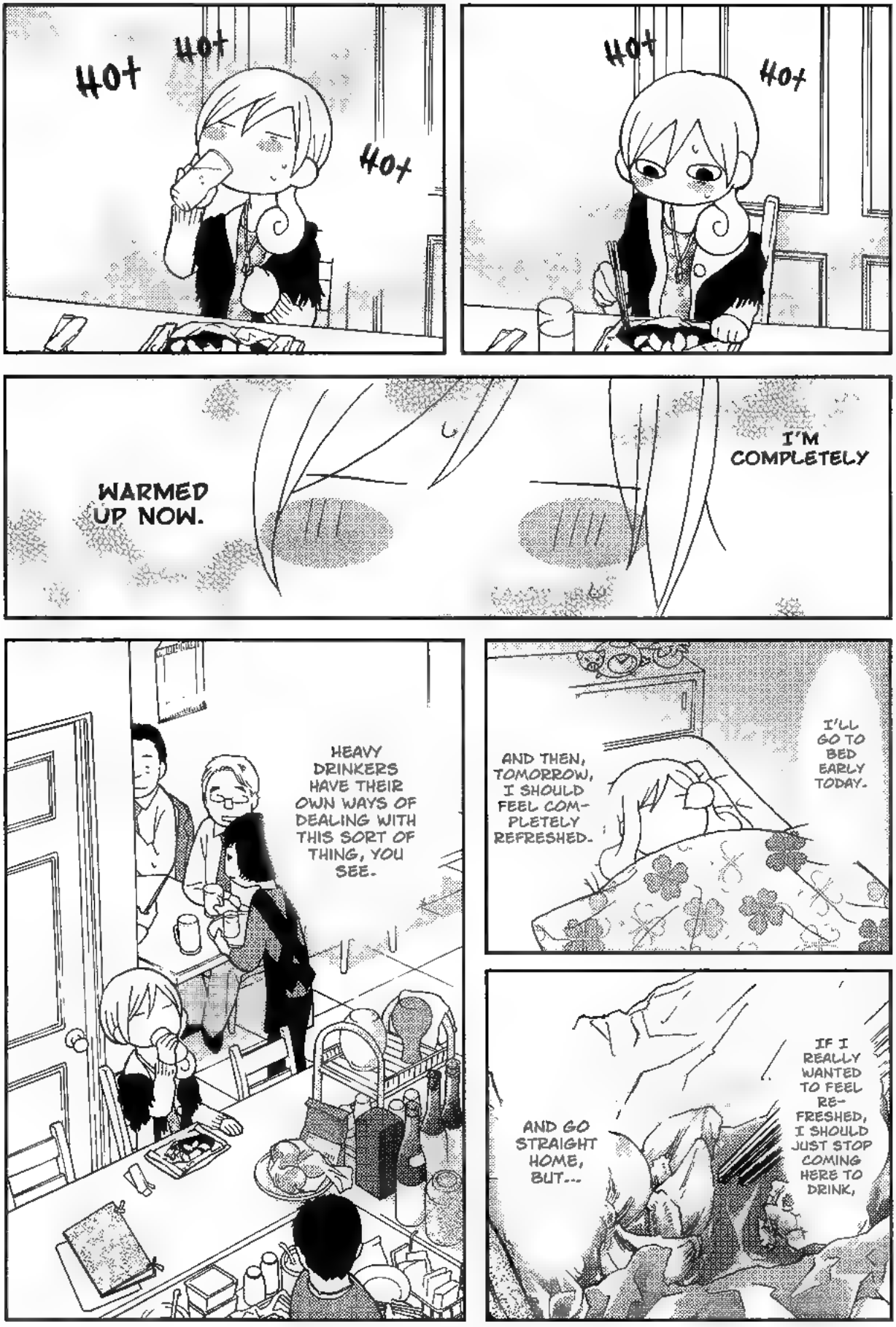
EVEN MORE THAN MEDICINE OR ANYTHING ELSE,
GRRR


BRRRRR
IT'S RATHER CHILLY AROUND THIS TIME OF THE YEAR.

CLOVES OF GARLIC
HELP WARMS UP THE BODY.


TRYING TO EAT IT WHOLE...
GARLIC...
SINCE IT STINKS UP YOUR BREATH EVEN WHEN A LITTLE BIT IS USED AS A CONDIMENT,
CRINKLE CRINKLE
BADUMP
a girl really shouldn't have, isn't it
BADUMP
This is something
IT KIND OF FEELS LIKE I'M DOING SOMETHING WRONG...
NO ONE IS EATING ANYTHING HERE!
STEAAM
GRASP
...TO CONTAIN THE UMAMI AND OTHER DELICIOUSNESS WITHIN THE GARLIC, HUH-
THE SKIN IS LEFT ON...

WHAT A NOURISHING TASTE
MUNCH
THIS SMELL IS ABSO-LUTELY HEAVENLY.
INDEED, GARLIC IS PRETTY "STINKY"...
BUT RIGHT NOW, TO ME...
PAIR THEM WITH A REFRESH-ING LEMON HIGHBALL,
A WEAK DRINK
FOR FOOD WITH STRONG FLAVORS,
THIS WORKS WELL!
STEAMY
STEAMY
PSHHUUU
THE PIPING HOT BAKED GARLIC...
There might be some cooking wine in there too.
I wonder if this was cooked in soy sauce and butter
This is really delicious.
THEN DIP THE FOOD IN A STRONG DIPPING SAUCE...


Hot
Hot
Hot
Hot
Hot
WARMED UP NOW.
I'M COMPLETELY
HEAVY DRINKERS HAVE THEIR OWN WAYS OF DEALING WITH THIS SORT OF THING, YOU SEE.
AND THEN, TOMORROW, I SHOULD FEEL COMPLETELY REFRESHED.
I'LL GO TO BED EARLY TODAY.
AND GO STRAIGHT HOME, BUT---
IF I REALLY WANTED TO FEEL REFRESHED, I SHOULD JUST STOP COMING HERE TO DRINK,

Scanlations

Wakako-Zake

by Shinkyu Chie

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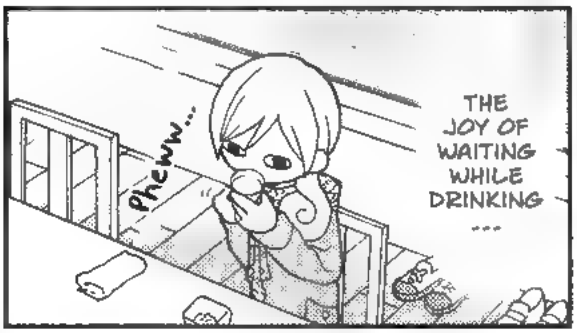
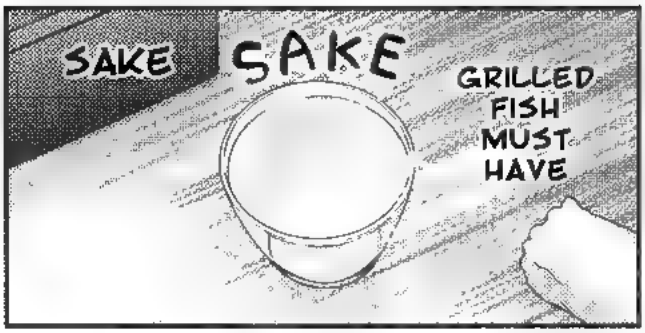
TN: HOKKE IS A TYPE OF JAPANESE MACKEREL, POPULAR IN JAPANESE IZAKAYAS AND IS EATEN WITH SAKE.





BECAUSE YOU CAN EAT A LOT OF IT FOR CHEAP.

CRACK
CRACK

RIIP
RIIP

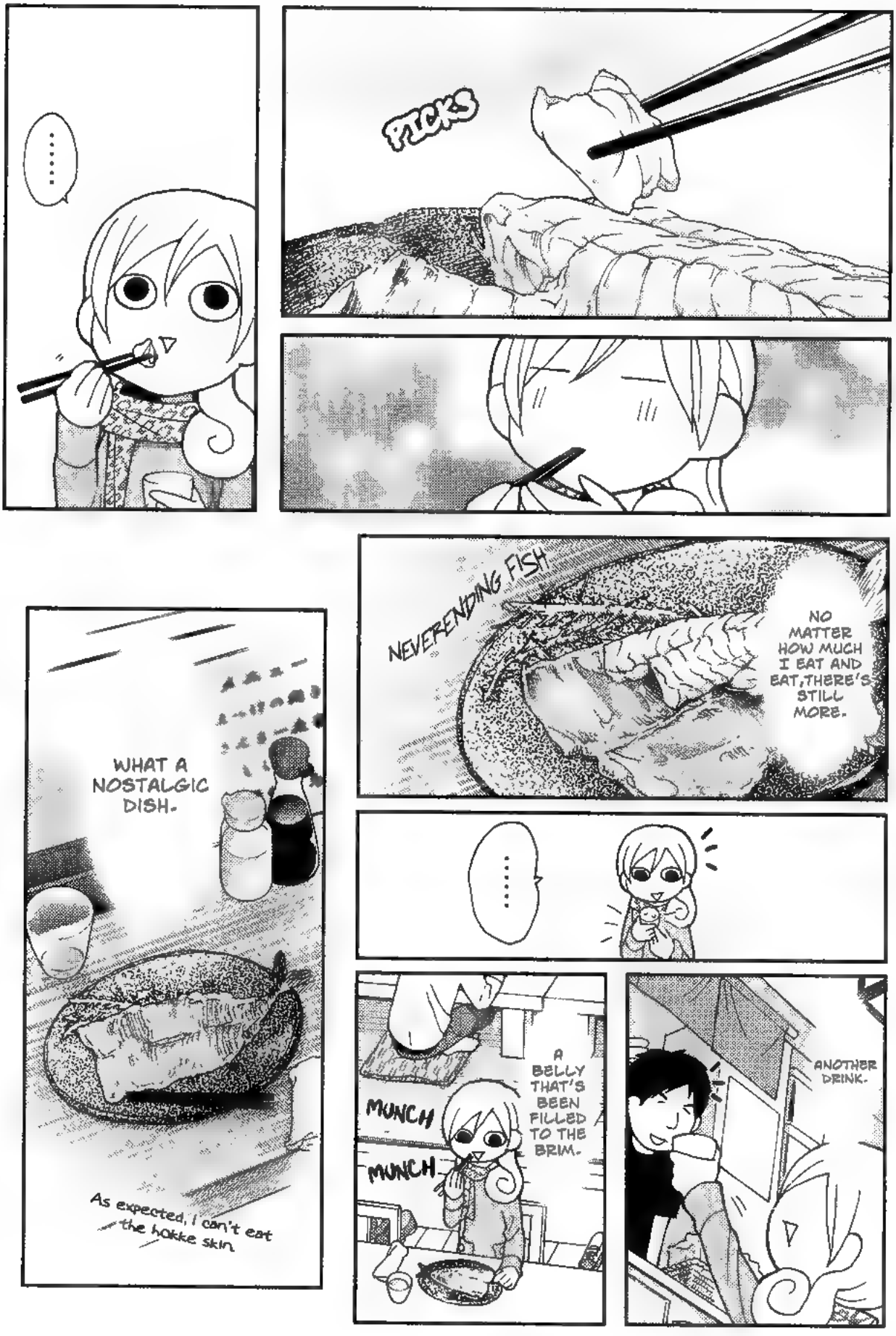
THIS IS THE FIRST TIME I'VE EATEN IT BY MYSELF.
AH... WHERE DO I START

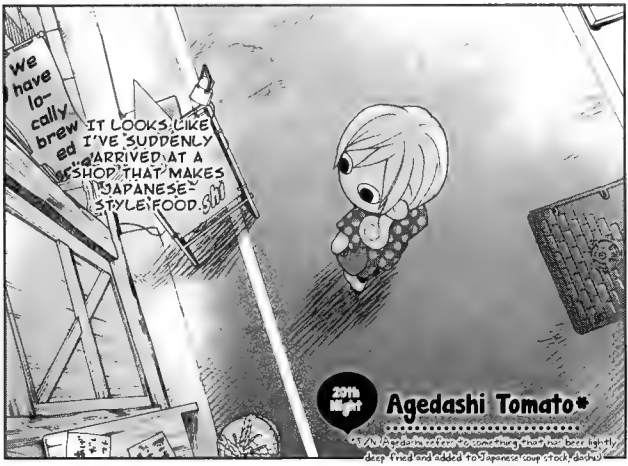
AROUND THE TIME I WAS IN COLLEGE,
WE WOULD ALWAYS ORDER THIS WHENEVER EVERYONE WENT DRINKING, BUT

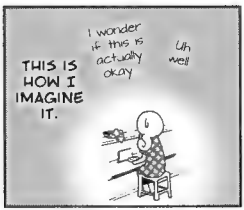
WHEN I WENT TO GO EAT WITH EVERYONE,

RIIIIP

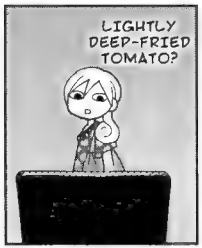
EVEN THOUGH THAT PART'S DELICIOUS...
REQUIRED SOME PATIENCE, DIDN'T IT?
EATING THE MEAT UNDER THE SPINE ONE BY ONE ALSO
THEY'LL THINK I HAVE BAD MANNERS.
I COULDN'T EAT THE PART WHERE THE MEAT WAS STUCK TO THE BONE LIKE THIS.
SLOWLY DRINKING AND SAVORING THE FLAVOR LIKE THIS IS A LUXURY.
PHeeeWW
BUT BEFORE THAT, ABOVE ALL OF THAT,
PICK
WAS THE PIRANHA LIKE WAY THEY PICKED AT IT UNTIL IT WAS NOTHING!
PICK
PICK
PICK

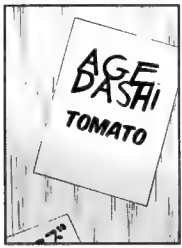

.....
PICKS
NEVERENDING FISH
NO MATTER HOW MUCH I EAT AND EAT, THERE'S STILL MORE.
WHAT A NOSTALGIC DISH.
As expected, I can't eat the hokke skin.
.....
MUNCH
MUNCH
A BELLY THAT'S BEEN FILLED TO THE BRIM.
ANOTHER DRINK.


We have locally brewed
IT LOOKS LIKE I'VE SUDDENLY ARRIVED AT A "SHOP THAT MAKES JAPANESE-STYLE FOOD."!!
20th Night
Agedashi Tomato*
* An Agedashi refers to something that has been lightly deep-fried and added to Japanese soup stock/dashi.


THIS IS HOW I IMAGINE IT.
I wonder if this is actually okay
Uh well

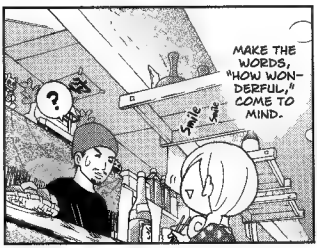
The food like this~
We arranged
IT'S AMAZING HOW THEY TWEAK THE FOOD, BUT...
NOW, EAT UP!


LIGHTLY DEEP-FRIED TOMATO?

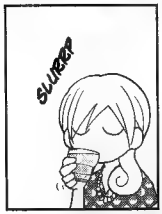

AGE DASHI
TOMATO

BUT

I JUST THINK, "IS THIS REALLY TOMATO!?"
WHEN THEY SAY IT'S TOMATO,
JUST FROM HOW IT SOUNDED,
Fried + tomato + dashi
oooooo-h
SUCH A COMBI-NATION ALSO EXISTS.
Welcome!
OPENS
IT'LL PROBABLY BE DELI-CIOUS.
THIS DISH FLAWLESSLY COMPLEMENTS EACH OTHER'S FEATURES
AND THAT'S EXACTLY WHY...
ALONG WITH GRATED VEGETABLES, SEAWEED, AND
Fuuu
Crisp
ROASTED MOCHI PIECES AS GARNISH WOULD...!
AND JAPANESE SOUP STOCK,
Steamy!
FRIED TOMATO
Crisp!


MAKE THE WORDS, "HOW WONDERFUL," COME TO MIND.
?
SMILE

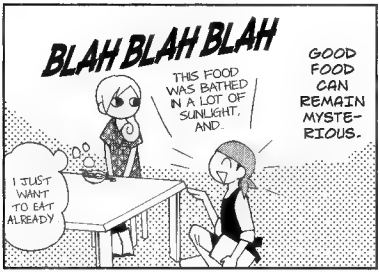
SHINES


SLURP

IN THE END, FOR DASHI, YOU NEED SAKE.

I WONDER IF THERE'S A BEER THAT GOES WELL WITH AGEDASHI.
THAT'S WHAT I THOUGHT, BUT

AHH, THE UNLIMITED POSSIBILITIES OF JAPANESE STYLES.
Fushuuu
TOMATO


BLAH BLAH BLAH
I JUST WANT TO EAT ALREADY
THIS FOOD WAS BATHED IN A LOT OF SUNLIGHT, AND
GOOD FOOD CAN REMAIN MYSTERIOUS.

TO GO WITH THE DASHI, RIGHT?
SURELY, THEY'RE PICKING THE TOMATOES THAT AREN'T TOO SOUR

THE NAMES ON THE MENU GIVE ME THAT IMPRESSION.

IT PROBABLY WOULDN'T DRAW PEOPLE IN VERY WELL.
WAITO-MATO! FRIEDASHI— NG TO YOUR TABLE!

FOR EXAMPLE, OR
IF THEY USED
FRIED AND SERVED WITH DASHI, THE TOMATO THAT'S PRESERVING JAPANESE CUISINE

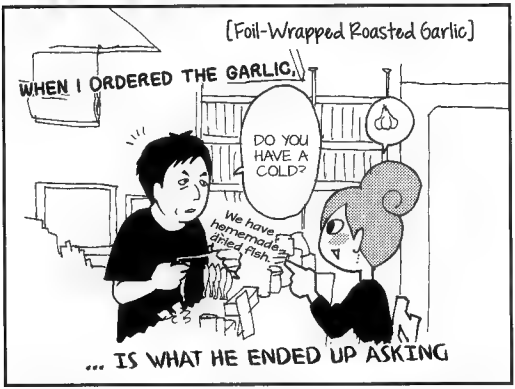
ONE CAN ENJOY THE EXQUISITENESS OF THE CREATION.
ANY SELF-CENTERED IMPRESSIONS ARE THROWN AWAY, AND

MENU ITEMS WITH SIMPLE NAMES DEEPEN THE FLAVOR.

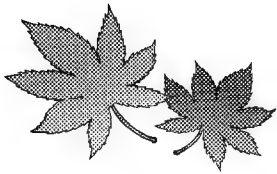
THANK YOU FOR GIVING ME THIS CHANCE ENCOUNTER!

WAKAKO'S BAR ~~HOPPING~~

BAR NEWS REPORT BAR ROOM 05


[Foil-Wrapped Roasted Garlic]
WHEN I ORDERED THE GARLIC,
DO YOU HAVE A COLD?
We have homemade dried fish.
... IS WHAT HE ENDED UP ASKING

LOCATION: HIROSHIMA CITY SOUTH DISTRICT, HIROSHIMA PERFECTURE



WAKAKO-ZAKE

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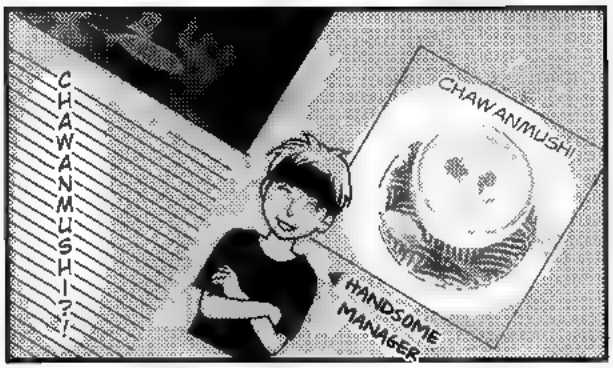
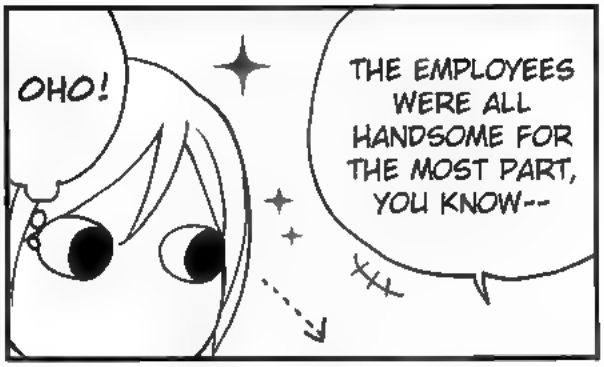
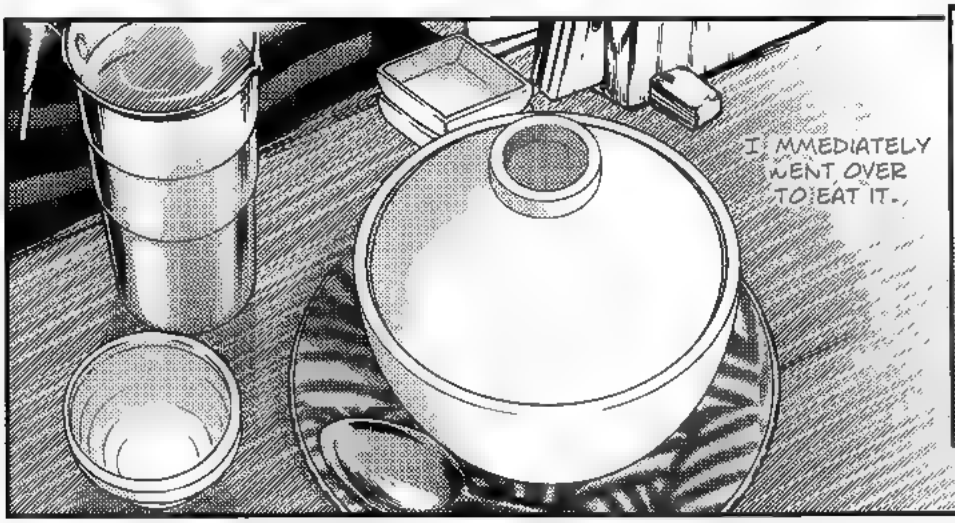
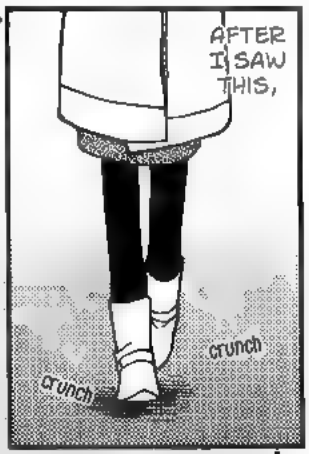
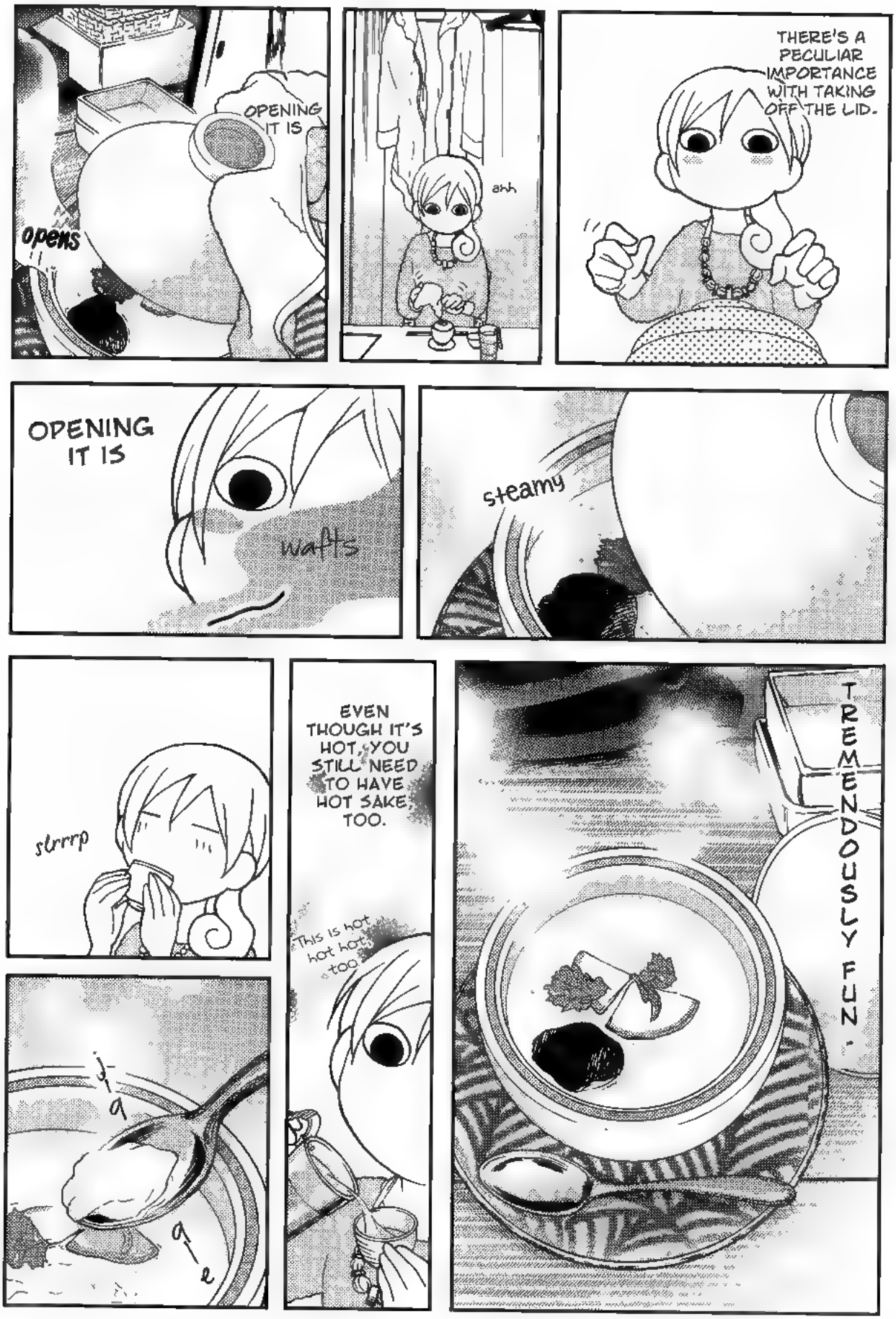
*Chawamushi savory steamed egg custard, often with chicken, mushrooms, etc





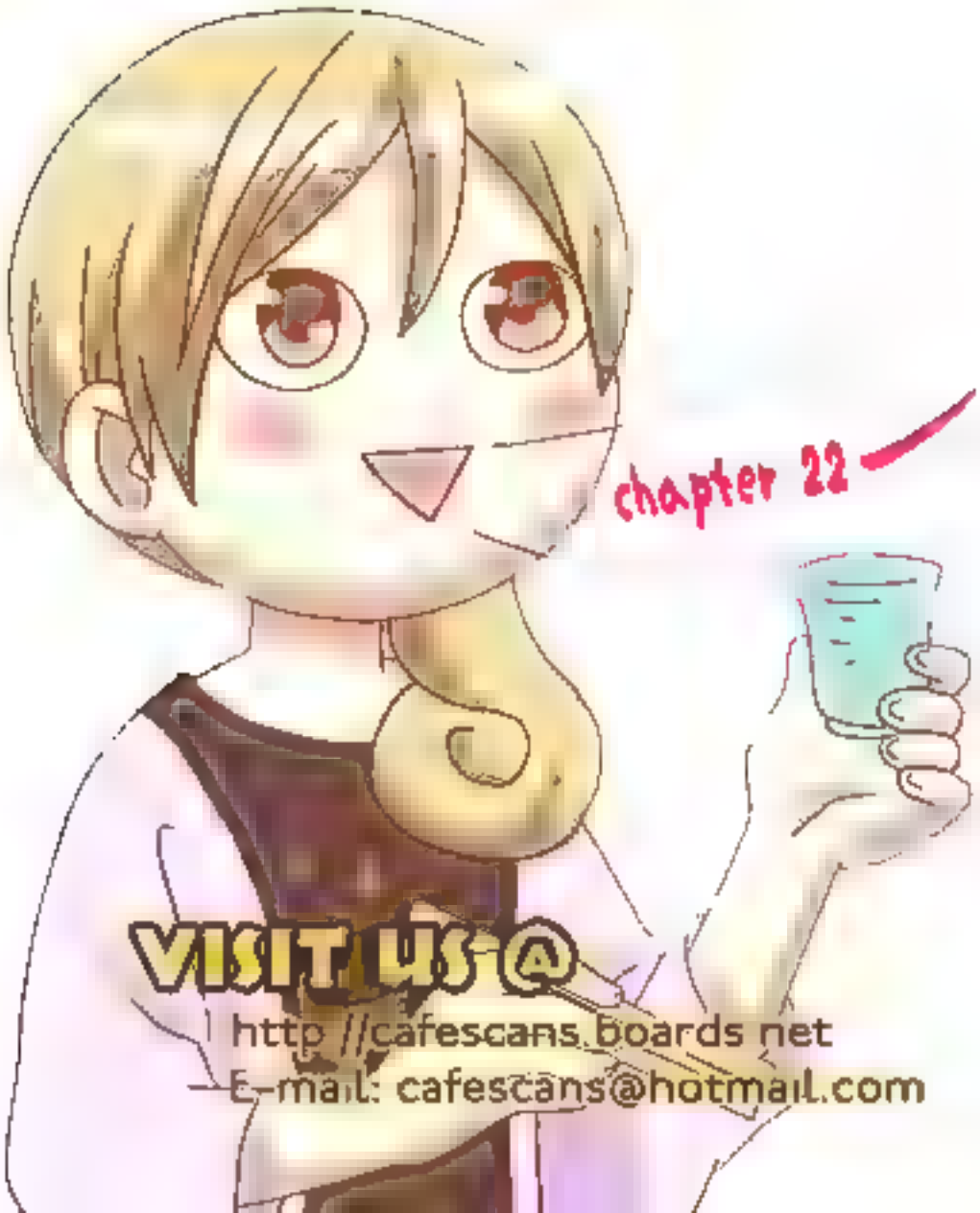





OPENING IT IS
opens
ahh
THERE'S A PECULIAR IMPORTANCE WITH TAKING OFF THE LID.
OPENING IT IS
wafts
steamy
slrrrp
EVEN THOUGH IT'S HOT, YOU STILL NEED TO HAVE HOT SAKE, TOO.
This is hot hot hot, too
TREMENDOUSLY FUN.

BECAUSE THEY'RE BOTH WARM,
phewww
slrrp
jiggle
jiggle
FUUU
nom
YOU INEVITABLY FALL INTO A RHYTHM, LITTLE BY LITTLE.
The fragrance of the dashi spreads out warmly
PHeeeWw
excitedly
Ah! They put in mushrooms!
It's really full of ingredients.
UNDERNEATH, THERE'S SHRIMP
and chicken, too!
Oh, yay!
THE PARSLEY AND FISH PASTE ARE SO PRETTY
jiggle jiggle

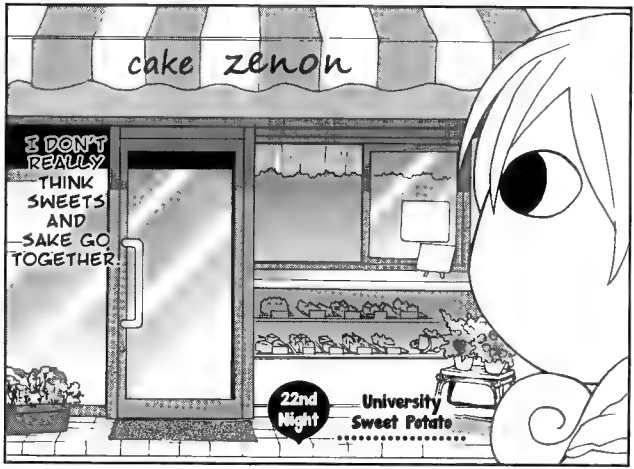
slurp
slurp
slurp
.....
THERE REALLY ARE A LOT OF HANDSOME MEN HERE.
AT THE BOTTOM, THERE'S A GINKGO NUT!
OH!!!
Long time no see.
I PREFER THE SIMPLE BUT REFINED FOOD MORE.
Hello, Boss.
How manly
YO
THE FLASHY, HANDSOME GUYS ARE GOOD TOO, BUT

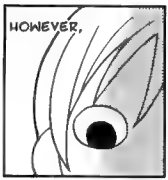


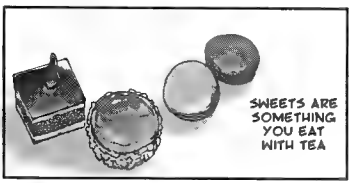
喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

Jozmon
Jin
MS27
Lydia
Bakashin

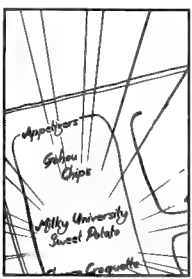

cake zenon
I DON'T REALLY THINK SWEETS AND SAKE GO TOGETHER.
22nd Night
University Sweet Potato


HOWEVER,


SWEETS ARE SOMETHING YOU EAT WITH TEA

INTRIGUED

DOES THAT MEAN THESE ARE... SNACKS...?
SO IF THESE ITEMS ARE IN THE SIDE DISH SECTION INSTEAD OF THE DESSERT SECTION...
MILKY FOODS?


Appetizers
Gaufou Chips
Milky University Sweet Potato
Croquette

NO WAY
IT'S REFRESHING AND EASY TO DRINK
HOW ABOUT SWEET POTATO SHOCHU?
SO, I ASKED WHICH SAKE IT WOULD GO WELL WITH
POTATO X POTATO!?
IT SMELLS NICE...
I LIKE THIS FLAVOR
YUP
CHEW
IT SHOULD BE A WEAK ALCOHOL BECAUSE OF THE POTATO
OOH...

EATING THIS AS AN APPETIZER IS A LITTLE...
NO MATTER HOW YOU LOOK AT IT, IT'S A SNACK, BUT
NOW THAT IT'S HERE, IT ACTUALLY LOOKS REALLY GOOD.
IT'S MILKY.
HUH!!
Ah
FAR FROM KILLING OFF THE POTATO FLAVOR,
THE SWEETNESS FROM THE POTATO IS THE MOST PRONOUNCED FLAVOR.
IT'S THICK FROM THE MILK AND THE BUTTER, BUT
EVEN THOUGH I'M EATING A LOT OF POTATO,
IT ACTUALLY ENHANCES IT!
It's a distinctly feminine idea!
fushu——
I STILL WANT TO EAT MORE.

He really likes to cook.
HE'S THE ONE WHO PLANNED THE MENU.
IN TRAINING
HOW DO YOU LIKE THE SWEET POTATO?
HAPPY HAPPY
I'M GLAD YOU ENJOYED IT!
I CAME HERE TO EAT, SO I WON'T BE MAKING IT, THOUGH.
Ohhh,?
It's simple! Put it in the microwave, add milk. For the butter
This guy personally made that highly feminine menu.
THE WORD "POTATO" HAS BEEN SAID A LOT TODAY.
IT LOOKS LIKE THE WORLD OF ALCOHOL JUST GOT A LITTLE BIT BIGGER.
COMING HERE WAS FULL OF SURPRISES.

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EXPERIENCED CLEANERS

TYPESETTERS

PART-TIMERS

FULL-TIMERS

ERROR

//:RECRUITING....

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WAKAKO-ZAKE
by Shinkyu Chie

Jozmon
Jin
MS27
Lydia
Bakashin

LATELY, I HAVEN'T BEEN ABLE TO SHAKE OFF MY FATIGUE.
23rd Night
Horse-Meat Sashimi
NO, NO, THAT CAN'T BE IT.
AM I GETTING OLD!?
I JUST NEED TO EAT SOMETHING THAT'LL BOOST MY STAMINA AND I'LL BE OKAY!
HORSE-MEAT SASHIMI!
'CAUSE I'M STILL (SUPPOSED TO BE) YOUNG!

A VERY FRAGRANT SHOUCHUU* GOES WELL WITH IT.
*T/N: Shouchuu is a Japanese alcohol distilled from sweet potatoes
HORSE-MEAT SASHIMI
BECAUSE HORSE-MEAT SASHIMI HAS AN INTENSE FLAVOR
sip
yeeahhh
IS GOOD, IF YOU USE A LOT.
ADDING GARLIC
AND CHILI PASTE
IT'S GOT AN INTENSE FLAVOR, SO,

DIP DIP
Like a movie
THE GREATEST—
grins grins
PUSHUU—
THE FAT IN THE TASTY SOY SAUCE IS
TASTE PERFECT IN THE SWEET SOY SAUCE, TOO—
THE BEAUTIFULLY CUT LEAN MEAT TRIMMINGS
MEAT

OF COURSE, SO DOES EATING A THICK STEAK, BUT...
IT REALLY GIVES YOU THE SENSE OF, "I'M EATING MEAT"...
YUP
AND FEELS LIKE A VERY CIVILIZED SORT OF COOKING.
THAT HAS TO BE COOKED IN A FIRE,
cho—MP
ISN'T IT KIND OF AMAZING TO BE ABLE TO EAT IT RAW?
THE MEAT OF SOMETHING AS BIG AS A HORSE...
ACTUAL SIZE
I wonder if this is the secret to good health.
SOMEHOW, IT REMINDS ME OF GOING BACK HOME TO THE WILD.

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EXPERIENCED CLEANERS

TYPESETTERS

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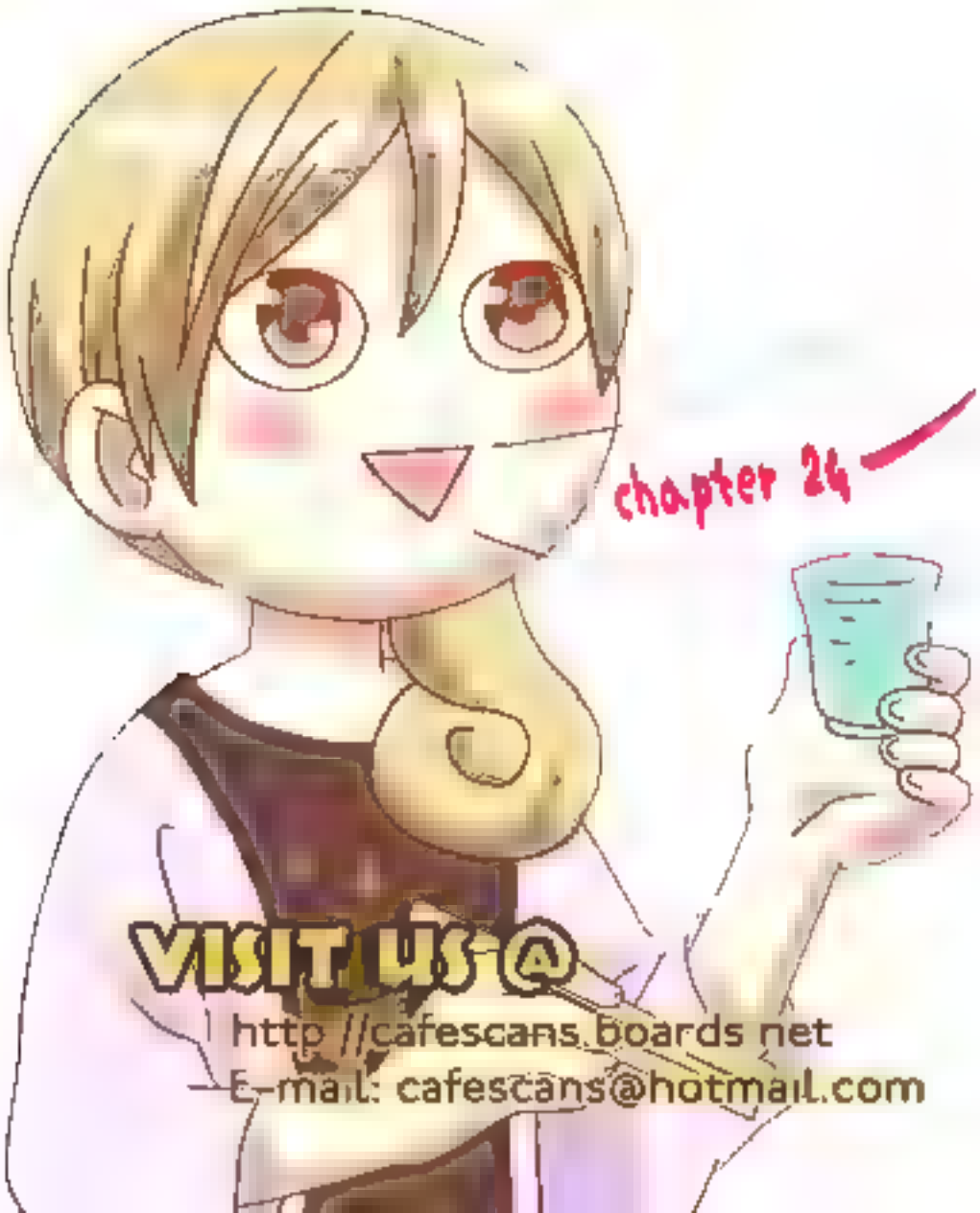
ERROR

//:RECRUITING....



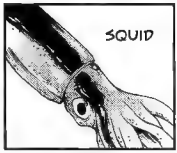
喫茶店
Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

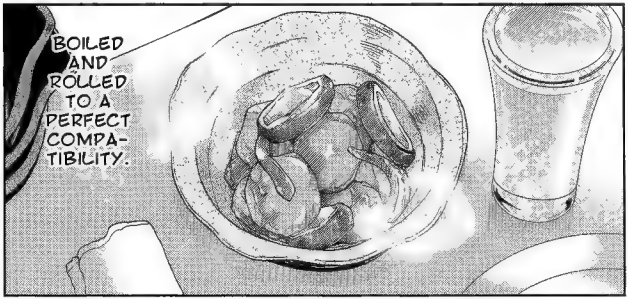
Karin
Jin
MS27
Lydia
Bakashin

THE FEELING OF EATING FOOD THAT'S "PROPERLY PREPARED" AND RELAXING.
24th Night
Simmered Squid and Taro

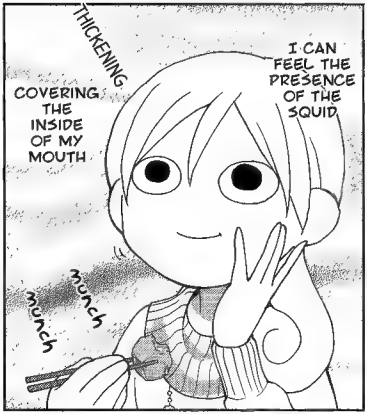
TARO TOO

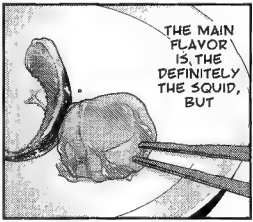

SQUID

SIMMERED FOOD SURE IS GREAT


BOILED AND ROLLED TO A PERFECT COMPA-TIBILITY.

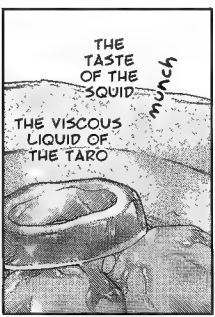
mm
mm
mm
chew
chew
AS FAR AS TEXTURE GOES, I PREFER OCTOPUS, BUT
SQUID'S SELLING POINT REALLY IS ITS FLAVOR.
WITH ROOM-TEMPERATURE SAKE
AN EVERYDAY LUXURY THAT
I WANT TO ALWAYS EAT.
pushuuu

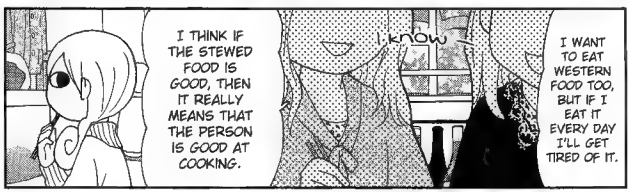

THICKENING
I CAN FEEL THE PRESENCE OF THE SQUID
COVERING THE INSIDE OF MY MOUTH
munch munch


THE MAIN FLAVOR IS THE DEFINITELY THE SQUID, BUT

IF I CARRY THE TARO TO MY MOUTH

This is definitely simmered food!
WHOEVER MAKES THIS KIND OF DELICIOUS FOOD GETS HIGH POINTS!
IT'S DEFINITELY BEEN CAREFULLY PREPARED AND SIMMERED FOR A LONG TIME.
Cooking sure is love


THE TASTE OF THE SQUID
yuzuru
THE VISCOUS LIQUID OF THE TARO


I THINK IF THE STEWED FOOD IS GOOD, THEN IT REALLY MEANS THAT THE PERSON IS GOOD AT COOKING.
I know
I WANT TO EAT WESTERN FOOD TOO, BUT IF I EAT IT EVERY DAY I'LL GET TIRED OF IT.

WAIT...NO IT'S NOT LIKE I DON'T COOK...
Besides I like eating
I'm just constantly going to a restaurant
I DON'T REALLY MAKE IT AT HOME... SIMMERED FOOD...
There is someone
I didn't want to remember that
Simmered food is deli-cio-us!
Huh?
IF THERE WAS SOMEONE ELSE TO EAT WITH AT HOME, THEN I WOULD START COOKING MO-
IT IS THE DELICIOUSNESS OF SIMMERED FOOD RIGHT BEFORE MY EYES.
NO. SIMMERED FOOD IS BEST WITH ROOM TEMPERATURE SAKE...
Simmered food and rice are the best!
Really?
....WELL PUTTING THAT ASIDE
.....

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Scanlations

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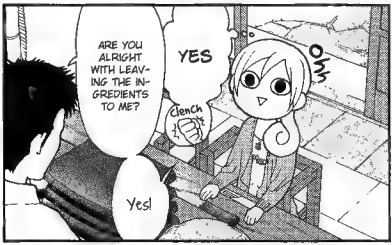
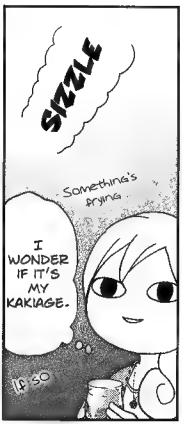
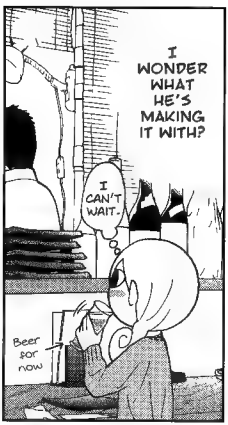
ONCE IN A WHILE, I'LL TAKE A RISK.
25th Night
Kakiage-Seafood Tempura

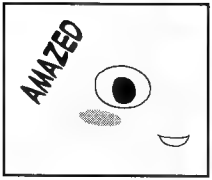
CAN YOU MAKE KAKIAGE*?
heart thump
I SURE CAN.
T/N: Kakiage is a type of tempura made with strips of vegetables and a type of seafood.

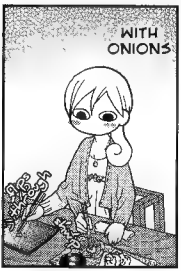
BECAUSE IT'S NOT ON THE MENU
QUALITY ASSURANCE
Fried food

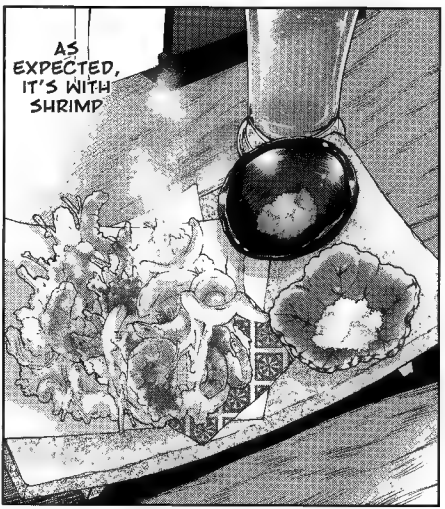

ARE YOU ALRIGHT WITH LEAVING THE INGREDIENTS TO ME?
YES
Oh?
Clench
Yes!

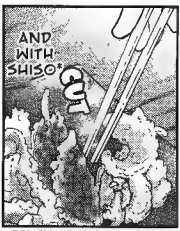








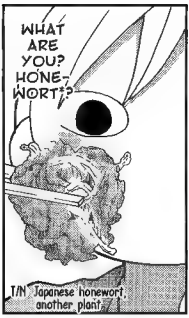


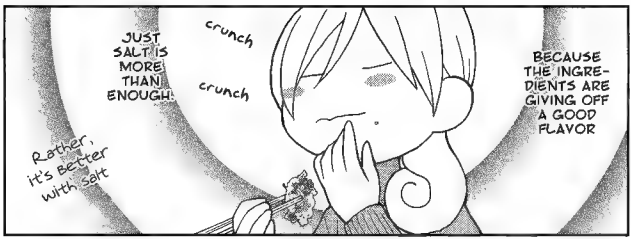


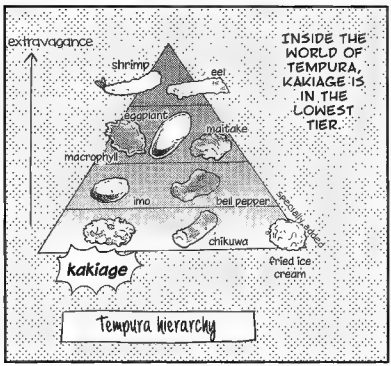
T/N: Shiso is a Asian culinary herb part of the mint family.

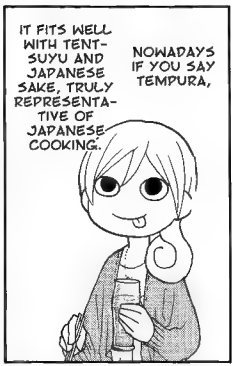
nibble

ANYWAY ALL FRIED FOOD REQUIRES IS SOME SALT
GRAB

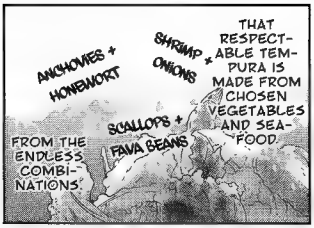

WHAT ARE YOU? HONEWORT?
T/N Japanese honewort, another plant.

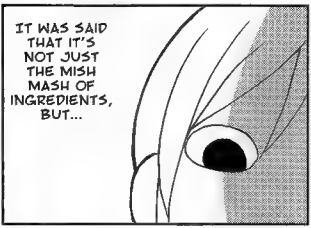

JUST SALT IS MORE THAN ENOUGH.
crunch
crunch
BECAUSE THE INGREDIENTS ARE GIVING OFF A GOOD FLAVOR
Rather, it's better with salt


extravagance
shrimp
eel
eggplant
maitake
macrophyll
imo
bell pepper
sweetfish-ayu
lotus root
chikuwa
fried ice cream
kakiage
Tempura hierarchy
INSIDE THE WORLD OF TEMPURA, KAKIAGE IS IN THE LOWEST TIER.


IT FITS WELL WITH TENTSUYU AND JAPANESE SAKE, TRULY REPRESENTATIVE OF JAPANESE COOKING.
NOWADAYS IF YOU SAY TEMPURA,

WITH BEER!!
pushiii
THAT'S WHY IT MATCHES WELL


ANCHOVIES + HONEWORT
SHRIMP + ONIONS
THAT RESPECTABLE TEMPURA IS MADE FROM CHOSEN VEGETABLES AND SEAFOOD.
SCALLOPS + FAVA BEANS
FROM THE ENDLESS COMBINATIONS.


IT WAS SAID THAT IT'S NOT JUST THE MISH MASH OF INGREDIENTS, BUT...

KAKIAGE IS AT MOST KAKIAGE.
I'll sprinkle some salt
BE THAT AS IT MAY

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Scanlations

WAKAKO-ZAKE
by Shinkyu Chie

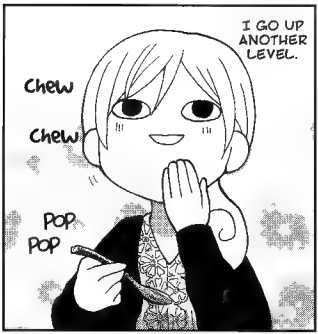
Karin
Jin
MS27
Lydia
Bakashin

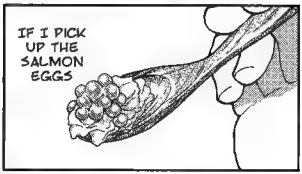
I CAME TO EAT SOBA, BUT
Handmade soba noodles
26th Night
Namayuba - Raw Tofu Skin
I'LL TREAT MYSELF TO SOME LUNCH SAKE.
COLD SAKE AND NAMAYUBA PLEASE
WELL SINCE I CAME ALL THE WAY HERE
I'M BEING TEMPTED BY THE BEAUTIFUL SIDE DISHES MENU.
All sorts of oden, fried eggs, iwawasa, duck.

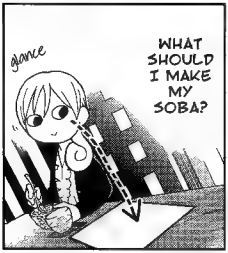
THERE ARE SO MANY FASCINATING THINGS AT A SOBA SHOP.
reaches
I'LL NEED TO HOLD BACK FOR THE SOBA AT THE END, BUT
Pours
THAT'S HOW I'M FEELING RIGHT NOW.
Tenzaru omori
AH, I BECAME A LITERARY MASTER OF FOOD
Gyaa!!
IS RATHER IMMORAL.
SAKE FOR LUNCH
sigh
IN THE EDO PERIOD ANYWAY, THE STYLISH PEOPLE USED TO SKIP OUT ON PAYING FOR A BOWL OF SOBA.
Yakinori
Itawasa
THE SIDE DISHES AT A SOBA SHOP ORIGINALLY HAD AN IMAGE OF BEING SIMPLE RATHER THAN COMPLEX.

SALMON EGGS AS AN ACCENT REALLY LOOK CUTE.
IF CONSIDERING PERSONAL APPEARANCES, SOBA HAS CHANGED OVER TIME.
hold
IT'S NOT REALLY STYLISH TO OVERSTAY ONE'S WELCOME EITHER.
I NEVER KNOW THE BOUNDARY BETWEEN YUBA AND BROTH.
YUBA IS STRANGE.
PICK UP
melt
BUT THEN, IT ALSO HAS THIS ELEGANT FLAVOR DIFFERENT FROM TOFU.
IT'S GOT THE FLAVOR OF TOFU THOUGH.
BECAUSE IT'S ALL SOFT AND FLABBY.
IT'S A LITTLE BIT CRUNCHY.
chew
chew

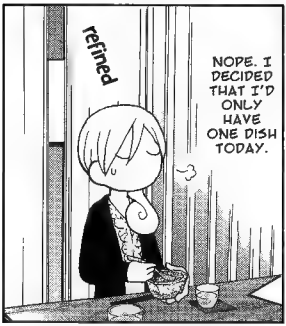
THE FACT THAT WE CAN EVEN EAT THAT PART DELICIOUSLY IS SOMETHING TRADITIONAL SKILL NEEDS TO BE SALUTED FOR.
YUBA REALLY IS THE MEMBRANE OF SOY MILK.
surely
WITH THE REFRESHING COLD SAKE AND ELEGANT YUBA
fushuu—
THE INSIDE OF MY MOUTH FEELS LIKE A CITY.*
T/N, She's trying to say that her mouth is bustling with flavor

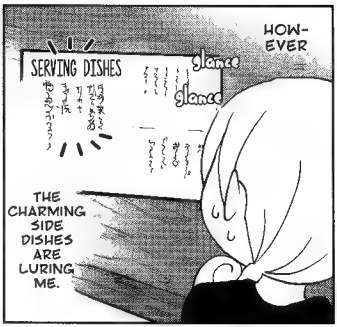

I GO UP ANOTHER LEVEL.
Chew
Chew
POP
POP

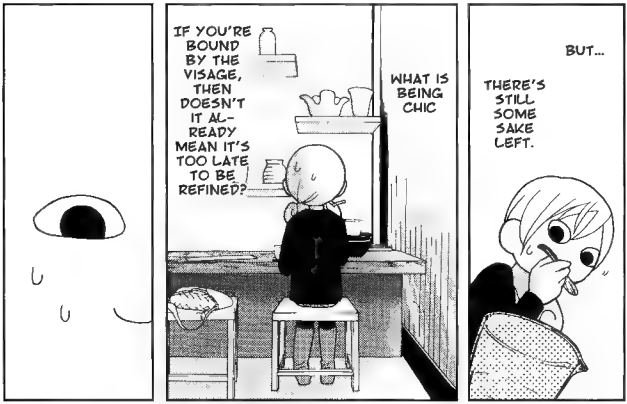

IF I PICK UP THE SALMON EGGS

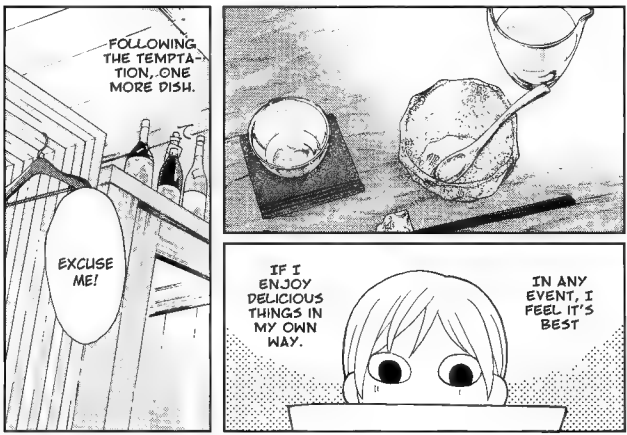

glance
WHAT SHOULD I MAKE MY SOBA?

I'm looking forward to my soba as well
slurp
slurp


refined
NOPE. I DECIDED THAT I'D ONLY HAVE ONE DISH TODAY.


HOW-EVER
SERVING DISHES
glance
glance
THE CHARMING SIDE DISHES ARE LURING ME.


IF YOU'RE BOUND BY THE VISAGE, THEN DOESN'T IT AL-READY MEAN IT'S TOO LATE TO BE REFINED?
WHAT IS BEING CHIC
BUT...
THERE'S STILL SOME SAKE LEFT.


FOLLOWING THE TEMPTA-TION, ONE MORE DISH.
EXCUSE ME!
IF I ENJOY DELICIOUS THINGS IN MY OWN WAY.
IN ANY EVENT, I FEEL IT'S BEST

WAKAKO'S ~~BARHOPPING~~ BAR COVERAGE VOLUME 6

LOCATION: HIROSHIMA, HIROSHIMA PREFECTURE, NAKA-KU

WAKAKO-ZAKE

Scanlations

Wakako-Zake

by Shinkyu Chie

Translator: Tea
Proofreader: Jin
Cleaner: ms27
Typesetter: Tikas97
QCer: Katsu

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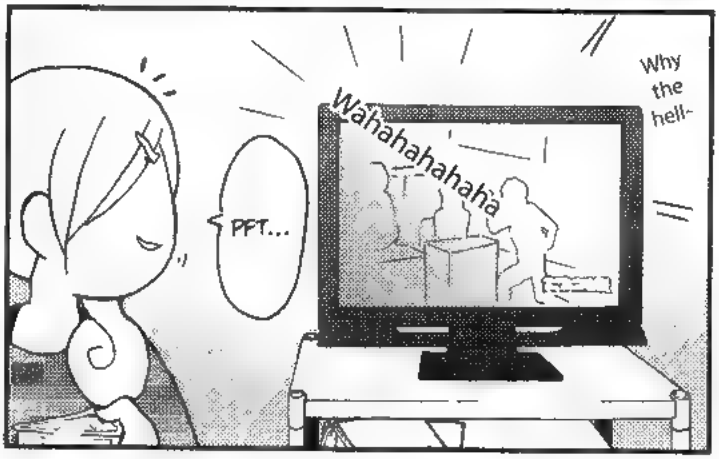
SOMETIMES, I PREPARE FOOD AND DRINKS AT HOME.
SP.1
Sake at home
THE BEAN SALAD HAS ALREADY BEEN MADE TOO.
CLACK
SO TO BE ECONOMICAL AND HEALTHY, I MADE SOME STEW.
I'VE BEEN EATING OUT A LOT RECENTLY
Taste-test

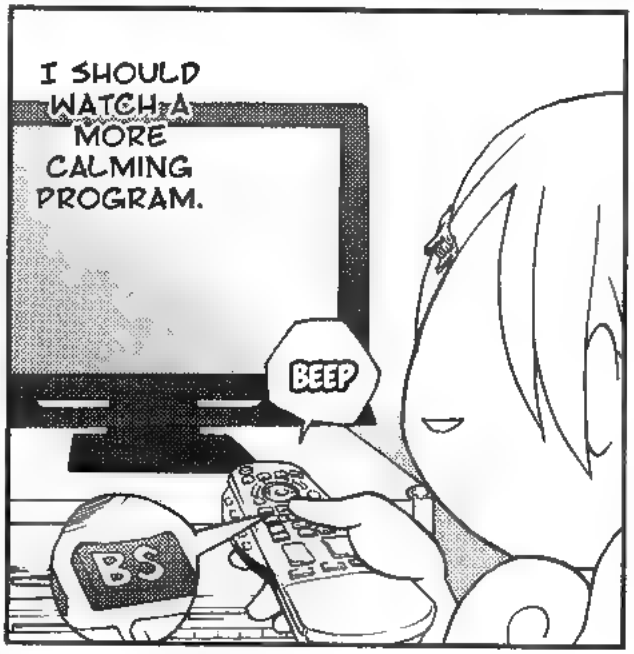
I'M GOING TO HAVE SOME WINE WITH THIS FANCY FOOD.

WHILE I'M COOKING THE STEW, I'LL HAVE SOMETHING TO DRINK.
This and that

.....
WHOOPS.


PFT...
Wahahahahaha
Why the hell-

Food Around the World. Today, we're at Genova, Italy...
Yup yup
GOOD GOOD
Something like this

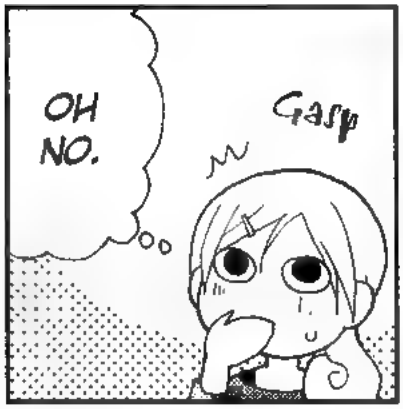

I SHOULD WATCH A MORE CALMING PROGRAM.
BEEP
BS

WITH MAPLE SYRUP DRIZZLED ON TOP...
THIS REFRESHING BRIE CHEESE
AND THINLY SLICED APPLES ATOP OF A CRACKER ...
HEHEHE
Rip rip
Cut Cut
WOW, SO FANCY.
PREPARE SOME SALAD AS WELL...

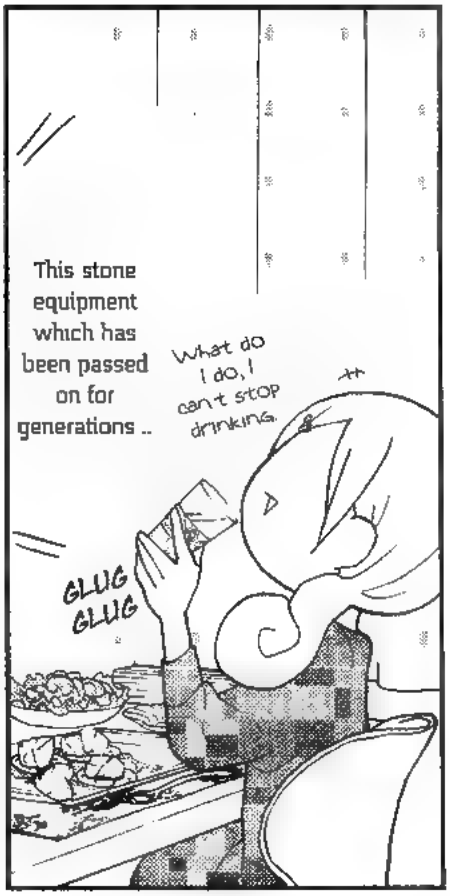
LET THE AROMA OF THE WINE FILL MY MOUTH.
I'M GONNA SPEND A WONDERFUL TIME...
Been some time since this alcohol's been opened
GLUG GLUG
Nom nom
CRUNCH
CRUNCH
AND EAT THIS CRACKER.
Whoops
COMPLEMENTS THE SWEETNESS OF THE MAPLE SYRUP...
THE CHEESE'S SLIGHT SALTINESS AND THE ACIDITY OF THE APPLE

IT'S SWEET, BUT IT GOES WELL WITH WINE.
Pushuuuuu

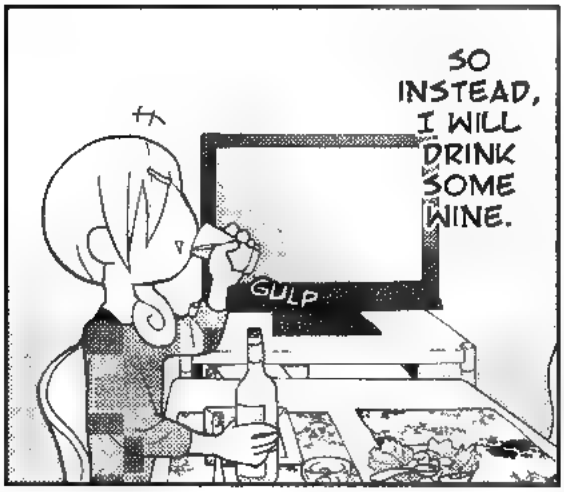
Sprinkle some genovese sauce and it's done!
THAT LOOKS GREAT.

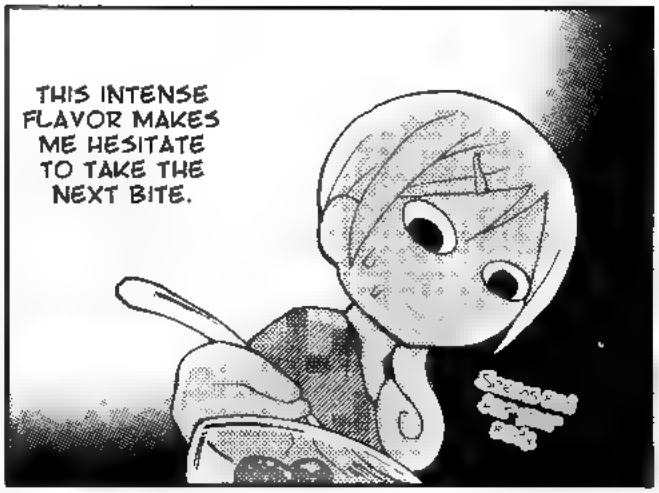

OH NO.
Gasp

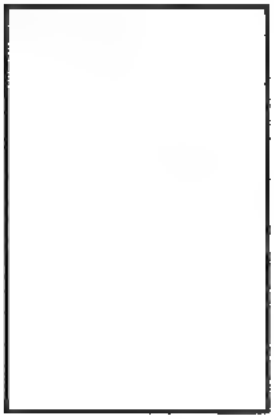
it requires quite a bit of strength.
Basil with pine nuts...

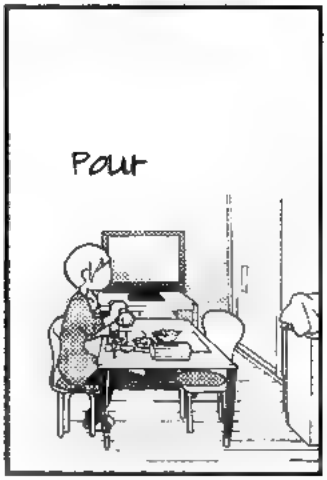

This stone equipment which has been passed on for generations ..
What do I do, I can't stop drinking.
GLUG GLUG

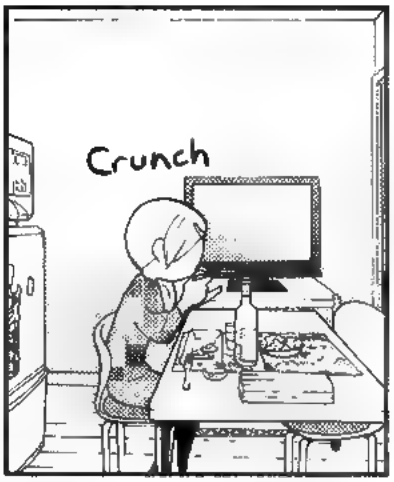
I HAVE TO FINISH THE JAR.
I RECENTLY OPENED A JAR OF OLIVES.
No helping it
Is this a stuffed olive?
There seems to be a number of dishes lined up.
OH YEAH.
Munch munch
I'VE ALSO WANTED SOMETHING SALTY TO EAT.
Stuffed
PRETTY SALTY, TOO.
Munch
YOU'RE REALLY PACKED WITH FLAVOR.

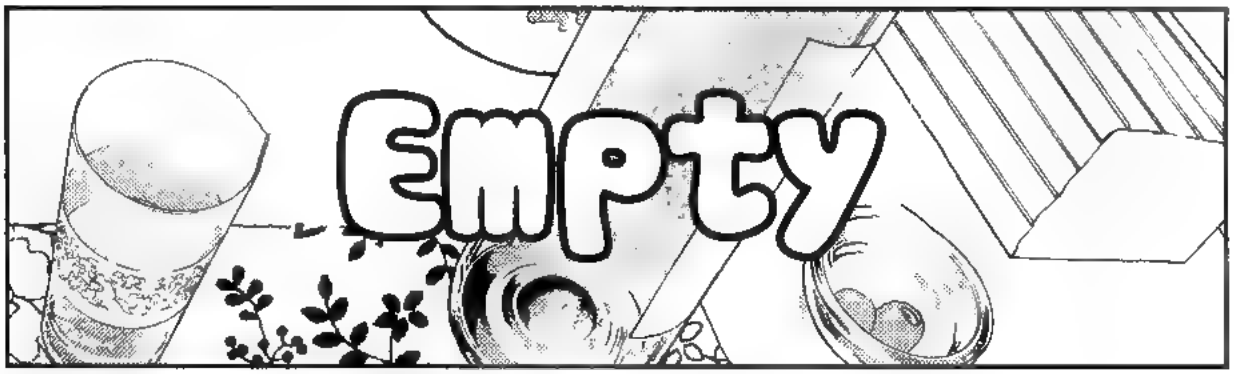

SO INSTEAD, I WILL DRINK SOME WINE.
GULP


THIS INTENSE FLAVOR MAKES ME HESITATE TO TAKE THE NEXT BITE.

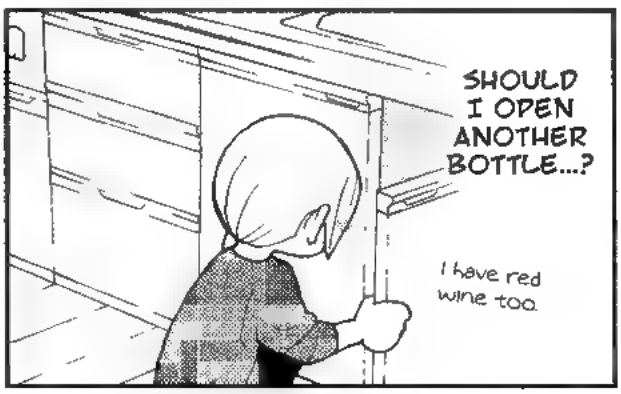



Pour


Crunch


Empty

NO, I'LL FINISH UP ONE OF THE ALREADY OPENED BOTTLES.


SHOULD I OPEN ANOTHER BOTTLE...?
I have red wine too.

CLANK
WHITE HORSE
It's time for the news.
SIP SIP
I SHOULD EAT SOME VEGETABLES.
OH RIGHT.
A man pushed into a convenience store and...
HMM,
SCAAAARY.
Lazing around

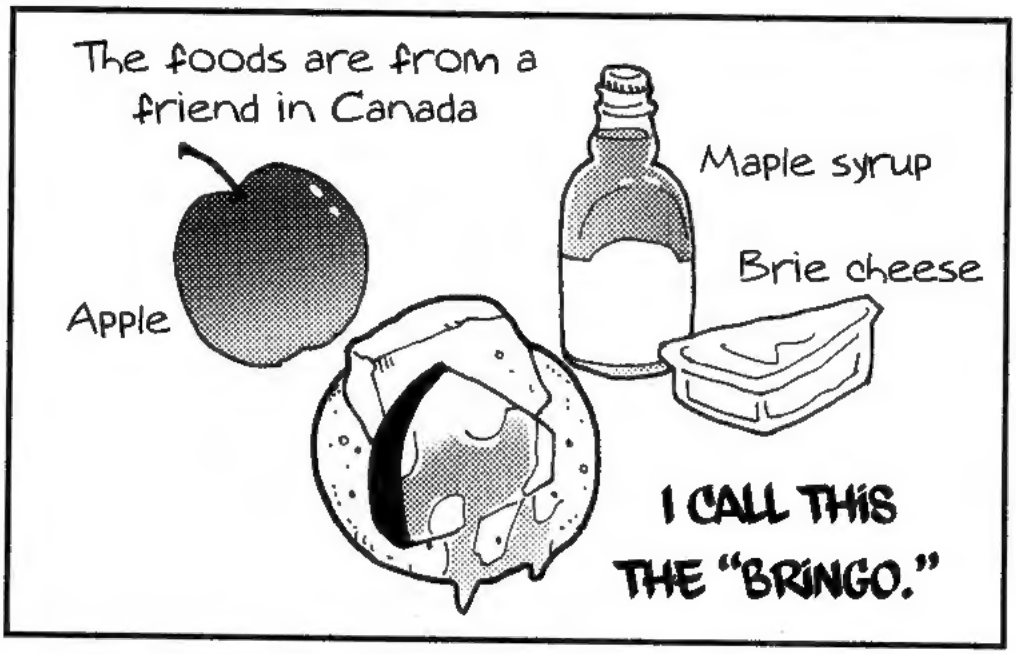
HEHEHE.
And so I'll dig in.
PERFECTLY BOILED, IF I MAY SAY SO MYSELF.
THE SHRIMP IS PLUMP.
THE DRESSING'S FLAVOR HAS SEEPED IN REALLY WELL.
ONIONS. MUSHROOMS.
ALL OF THIS GREATNESS COMBINED WITH WHISKEY...
THE BEANS ARE SLIGHTLY SPICY.
TODAY'S SALAD IS FABULOUS!
FSHHHHHH (2)

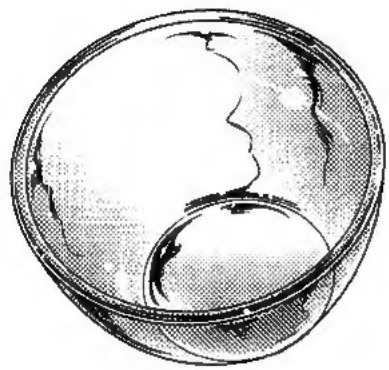
Grin
I WANT TO DRINK A BIT MORE BEFORE THAT.
AGH, WELL
THE STEW SHOULD BE READY, BUT...
Bubble Bubble
BEER'S FINE, ALREADY. (CARBONATED, BUT IT'S OK)
500 Cans
Pshhh
pour
.....

I LIKE
WHO CARES ABOUT DRINKING THIS IN A GLASS.
Gulp
Cashews
DIFFERENT TYPES OF NUTS INSTEAD OF THE SAME ONES.
Almonds
TO EAT
Peanuts
Munch munch
Pistachios
crack
Walnuts

NUTS AND BEER ARE BEST FRIENDS.
pshhhh(3)
I WONDER IF I HAVE ENOUGH ROOM FOR STEW.
AND SO, AS A RESULT, SHE DOESN'T QUITE SPEND A FANCY, ELEGANT NIGHT...
Hm hm
Good Good
OF COURSE I DO♡
JUST KIDDING♡

Wakako's eating and drinking liquor journal volume 04





Yay happy 2-year anniversary, <3 I'LL TRY TO BE MORE USEFUL NEXT YEAR
-Jin

I can officially say we're 2 unlike last year... LOL It's great working with everyone on our beloved projects. The growth of this scanlation is quite unstable, but I hope all our fans will continue to support us! Thank you for everything! I can't believe a year already passed...
-Katsu

Congratulations to all of us especially our heads :D Happy 2nd anniversary to Cafe Scans!! May the upcoming years be as fruitful as these past 2 years. Working with everyone here is the best <3
-Rain

Wow didn't realize it's our two year anniversery wow! Well even though I started about a year ago I'm so proud to be a part of this amazing team and I'm glad I decided to take the chance to become a Proofreader for them! I love everyone in Cafe Scans and the readers who support us. Thank you! (^w^)
-AGP

Yay. Happy. Things happened. It was great. I now devote too much time to league though. :c But still glad many people are still here~ Yeeeee :D Let's hope for another year of fun! (Can we TL jp webtoons...? -A-)
-Tea

I~just~joined, so I don't know anyone, but everyone seems so nice :) happy 2nd bday!
-Sooks

HAPPY BIRTHDAY CAFE SCANS!!!! Only joined last year and still pretty new but as a trainee, I congratulate everyone who has been doing an awesome job for 2 years on this scanlation group!!! It is an honor to be helping here and happy birthday guys! I hope your special day will bring you lots of happiness, love and fun. You deserve them a lot. Enjoy! :D
-Chiyochan

Happy 2nd anniversary Cafe Scans! I haven't been here that long but I love it here! May this year and all the yeads ahead be super fun!
-akkiangel

Happy anniversay to US, Cafe Scans! Wah, Time really flies, isn't it? I'm so glad to be part of the group :)
-Motato

Happy Birthday Cafe Scans! I certainly recall when the group debuted (though I was not a part of it until recently), I'm glad to see it reach another successful year. I look forward to seeing more in the future to come.
-Ava

I CAN PROUDLY SAY THAT WE ARE REALLY "2" YEARS OLD NOW!! Our group grows and shrinks every other month, but we're still alive & standing! My goal is: get caught up with our current ongoing series. A cake would be nice right now, does anyone have any?
-BahaShin

Wow! It has been 2 years already! I really enjoy seeing how the group has grown in the past 2 years. We started out small and are now big(ish) :D I hope we have many more years to come! ^^ And thanks for all the support from the past 2 years, readers! :) Happy 2nd anniversary!
-Tanz

Omg! Happy birthday, Cafe Scans!! I haven't joined the team for that long, but I've sincerely enjoyed the time so far. Everyone works so hard, yet has a great time as well. I look forward to seeing our growth and releasing more manga with everyone this following year. 加油, Gambatte! I love you all. ♥
-Aonobara

Happy Birthday!! I can't believe the group is only 2 years old, there's so much going on :) Thanks everyone for doing what they do, let's keep this up!
-donamoeba

WOW WOW WOW (x a million) because we're two years old!! This community of people is so awesome and passionate! Thanks to all the people who supported us and Happy Birthday to everyone! ^_^
-Quill

OH happy 2nd bday Cafe Scans!! Sorry I don't really take the time to interact with anyone,, But I'm always lurking :9 Whoops I should probably get cracking on the TL I've been working on for way too long (as usual) but I'll try my best to get quicker for the years(? hopefully) to come!!! Hope all the readers will stick with us for a long time too!
-Plaira

Happy birthday, Cafe scans! I am so glad this group turn 2 years
-Ms27

So thrilled that we're turning 2!! I've loved watching this group grow and seeing how things have changed over the years. We've really made so many improvements! Super excited for this coming year, may it be a great one!
-Lydia

Happy 2nd anniversary Cafe Scans!!! I'm really glad to be a part of this group even though I feel like I'm just a ghost member that only shows up a few times. I'll try to contribute more to the group by doing what I can when I can (^u^)
-Joshi

Happy birthday to Cafe Scans!! I've only been here for a few months but I'm very glad I joined <3
-Karamel

I have been here for almost a year now, though I am basically not active in our forum but, being here makes me feel proud. I am grateful working with you guys and I am looking forward for the upcoming years!! You guys rock!! Love you all Happy Birthday Cafe Scans! Long live for us!! :D
-Raisa

Congratulations, Cafe Scans for reaching your two year achievement! The board of directors steering this ship are doing a great job and should be proud! I'm happy to be here with the group at this moment and will do my best to contribute to its longevity :)
-Silva

I'm still new here but so far I've really enjoyed working with this group, so happy anniversary! It's an accomplishment!
-Shelilla

Happy Anniverseray to Cafe Scans!! Ive only been here for about 2 months or so, but i really like this group and have enjoyed working with it so far. I wish you a happy birthday :)
-kirbyhaha

Happy Anniversary! I haven't been here long but I've really enjoyed this team so far! Keep going!!
-Yoobinie